

THE NATIONAL *Bm*
Provisioner

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682 individual
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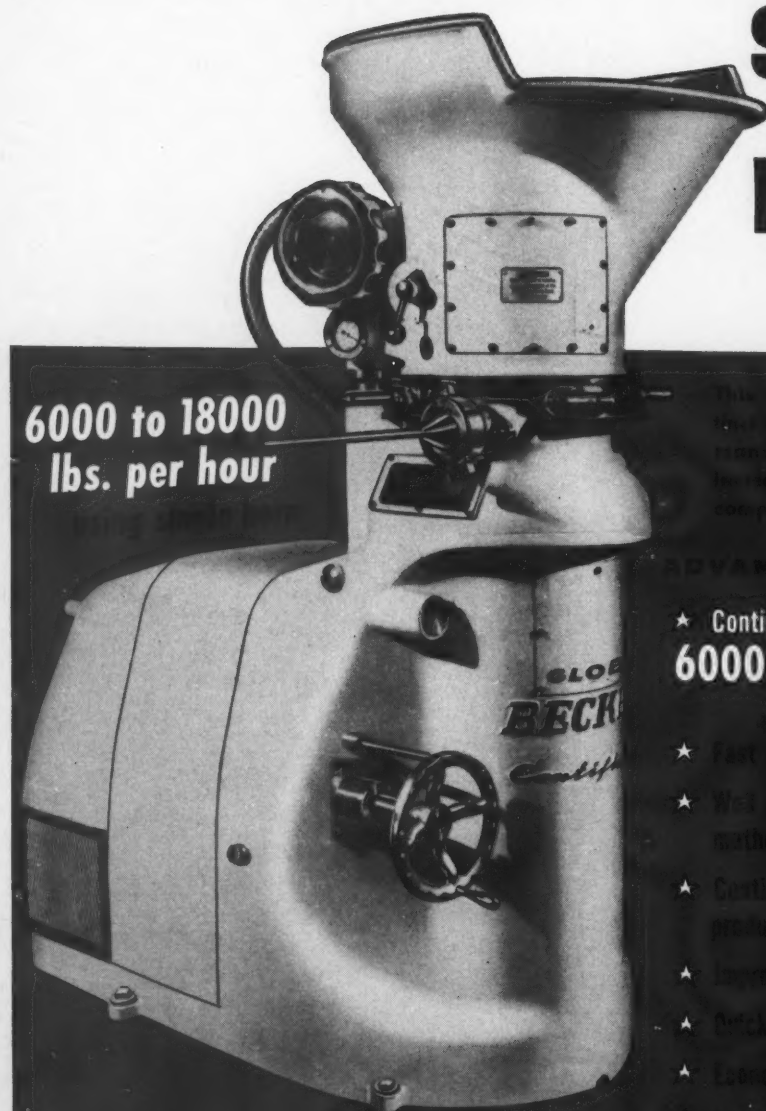
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CONTINUOUS SAUSAGE STUFFING MACHINE

Vacuum Controlled

6000 to 18000
lbs. per hour



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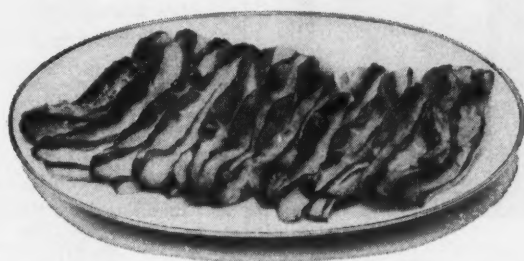
THE GLOBE COMPANY

4000 S. PRINCETON AVE. • CHICAGO 9, ILLINOIS

Representatives for Europe and the Middle East: Seffelaar & Looyen, 90 Waldeck Pyrmontkade, The Hague, Netherlands

*Every processor should
read these important reasons
for curing bacon with*

PFIZER SODIUM CYCLAMATE



• Recently the Meat Inspection Division of the USDA issued a memorandum permitting the curing of bacon with sodium cyclamate. With USDA acceptance established, the question remains: are there sufficient practical reasons for you to switch to curing with sodium cyclamate?

We at Pfizer know that you, the meat packer, will derive important benefits from this new curing ingredient.

Probably the most vital consideration is cost—specifically, the cost of handling curing ingredients in your plant. Consider the fact that one hundred pounds of Pfizer Sodium Cyclamate has the sweetening power of three thousand pounds of sugar! It's easy to see that you can realize substantial savings in handling

costs. In addition, sodium cyclamate actually costs you less than sugar in terms of its sweetening power.

What about the end product of sodium cyclamate curing? Is it better than the sugar cured product? It definitely is. Bacon cured with Pfizer Sodium Cyclamate has *better color when cooked*, has *improved taste*, too. The bacon *resists charring* and it leaves a *rendered fat that is clearer and cleaner*.

If you are interested in investigating the sodium cyclamate curing of bacon, let Pfizer Technical Service help you with specific information.

When you write for data, please specify if you would like to receive a free quarter-pound sample of Pfizer Sodium Cyclamate.



Science for the World's Well-Being



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Chas. Pfizer & Co., Inc., Chemical Sales Division, 630 Flushing Ave., Brooklyn 6, N. Y.

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The big PLUS in Oakite



Oakite Hot-Spray Unit makes fast work of the heaviest cleaning chores. Oakite Sanitizer, right, for lighter duty, works off hot water line.

Plant mechanizes sanitation and saves \$4000 yearly

What you *save* with modern cleaning counts more than what you spend on materials.

Example: One packing plant kept track of time and materials saved by an Oakite Hot-Spray Unit. It was being used daily for equipment sanitation, and weekly for smokehouse cleaning. Savings totaled to \$4,121 yearly!

But that's not all! The unit also did a better job than previous manual methods. The plant reports: "The inspectors have remarked repeatedly on their satisfaction regarding the sanitation. The number of retained tags throughout the plant has shown a marked reduction."

The big PLUS in Oakite

Research, service, experience, performance accompany each pound of Oakite materials. You get the latest in cleaning *materials*... mechanized sanitation *methods*... modern, cost-cutting *equipment*. Ask the Oakite man to help you set up a coordinated sanitation program that delivers the best results for your plant, with the greatest benefit to your profits. Or write for illustrated Bulletin F-7894 which gives more details. Oakite Products, Inc., 25 Rector Street, New York 6, N. Y.

It PAYS to use Oakite

in our 50th year



THE NATIONAL

Provisioner

VOLUME 140

May 16, 1959

NUMBER 20

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sell them with
Curona-developed color,
flavor and quality . . .
and profit from
Curona-lowered costs

CURONA

SODIUM ISOASCORBATE, WALLERSTEIN

the Wallerstein ascorbate curing aid and antioxidant for
prepared meat products . . . improves color appeal . . . pro-
tects flavor . . . reduces shrinkage . . . shortens curing time
available in bulk, and as CURONA WAFERS —
premeasured for accuracy, avoiding spillage and over-use



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Please send **FREE** working samples of:

☐ **CURONA POWDER** ☐ **CURONA WAFERS**

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COMPANY _____

ADDRESS _____

WALLERSTEIN COMPANY, INC. 180 Madison Ave., New York 16, N. Y.

BOSS JUMBO U DEHAIRER

DEHAIRS CLEAN AND FAST | 1000 PER HOUR

The U bar hog dehairer is a 1916 "BOSS" invention. Present models incorporate all of the advantages which have been devised through the intervening years by the "BOSS" staff of hog dehairing specialists.

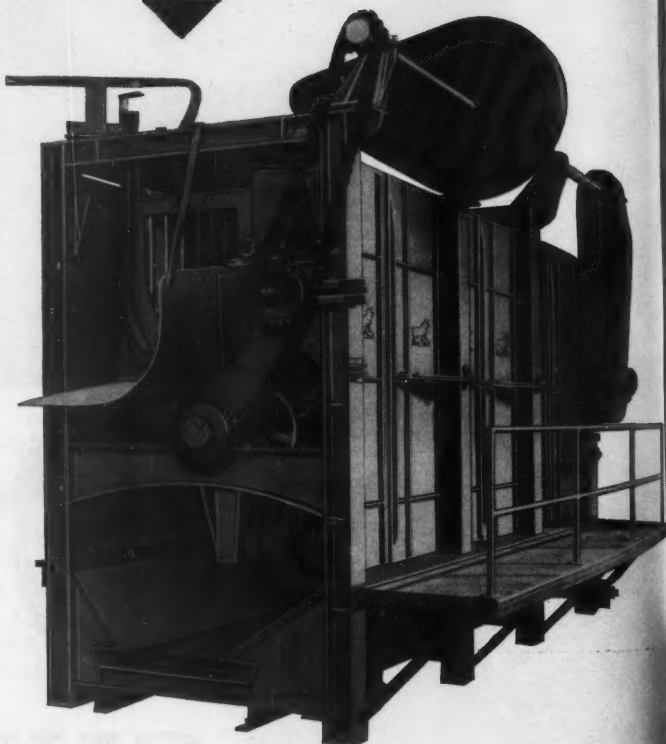
U bars are wide, long, and heavy. Overlapping side flights attached to conveyor plates prevent side friction and insure quick, positive delivery of hogs from tub into machine.

Frame and panels are of cast iron. Panels are heavily ribbed on outside to prevent warping, but smooth inside providing no ledges for attraction of corrosive scurf and moisture.

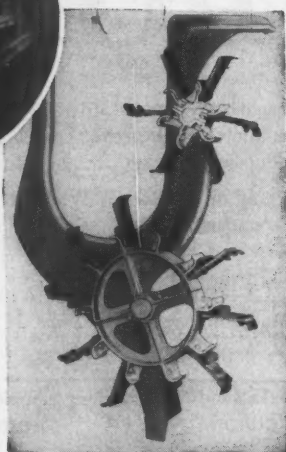
Motor mounted on top of dehairer drives machine thru roller chain to drive shafts. The drive to hair conveyor shaft is thru roller chain and bevel gears, and operates independently.

The lower shaft with ten point scraper stars runs at 55 RPM; the upper shaft with six point scraper stars runs at 100 RPM. Both shafts turn in the same direction.

Spray pipes for spraying hogs with hot water are provided; a recirculating hot water box can be incorporated if desired.



Discharge end showing heavy U bars and spiral formation of belt scrapers.



Jumbo U bar with 10 point star on lower shaft and 6 point star on upper shaft.

All adjustment and maintenance parts easily accessible.
Replacement parts from stock.

Motors are Standard.

Designed for low-cost operation.

Plant layouts are available.

Starting engineers may be provided.

Equipment for the entire plant.

User list on request.

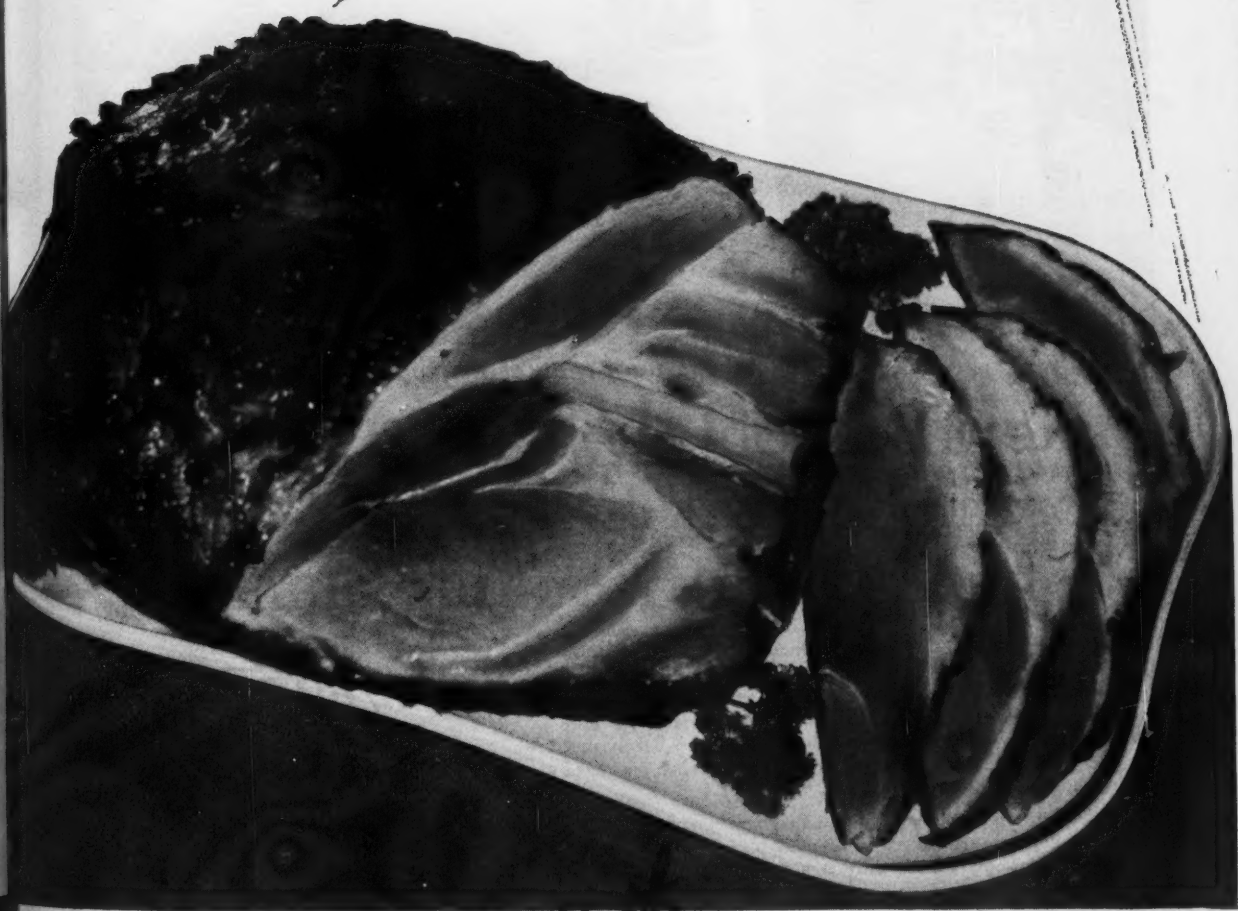
For complete information on BOSS dehairers, hog killing equipment, and all allied hog handling equipment, including plant layout, address



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

EXCELLENCE

*that wins warm compliments
for the woman who cooks it
the butcher who sells it
the packer who cures it*



PRAGUE POWDER® — made or for use
under U.S. Pat. Nos. 2668770, 2668771,
2770848, 2770849, 2770850, 2770851.

Griffith

THE GRIFFITH LABORATORIES, INC.

CHICAGO 9, 1415 W. 37th St. • UNION, N. J., 855 Rahway Ave. • LOS ANGELES 58, 4900 Gifford Ave.



Full-color spread in LIFE will pre-sell consumers!



Ad in Super Market Merchandising will pre-sell retailers!

New Du Pont "Let's Eat Outdoors" promotion will help you sell more franks and bacon this summer!

Du Pont's new "Let's Eat Outdoors" promotion—sparked by a full-color LIFE ad—offers extra support for your summertime sales. The special cook-out ad will give millions of consumers recipe ideas for using franks and bacon... help build demand for your products. And it will remind them that franks and bacon stay fresh and nourishing—taste as good as they look—when packaged in cellophane.

Du Pont advertising to retailers will build recognition of the selling power of cellophane-packaged franks and bacon... stress how they can stimulate extra sales with cook-out displays.

Full-color shelf talkers of the July 6 LIFE ad featuring franks and bacon and imprinted with your selling message are available for point-of-sale displays. For the quantity you need, contact your Du Pont Representative. E. I. du Pont de Nemours & Co. (Inc.), Film Department, Wilmington 98, Delaware.



REG. U. S. PAT. OFF.

BETTER THINGS FOR BETTER LIVING...THROUGH CHEMISTRY

DU PONT

cellophane

Mepaco

TRIPE WASHER

**for Greater
Capacity and
a Clean Job!**



*******GREATER CAPACITY** — A given size Mepaco Tripe Washer will thoroughly clean more tripe than a comparable size of any other make.

*******CLEANER CLEAN** — Exclusive Mepaco mounted baffles plus drum-perforations protruding inside give super-efficient cleaning action. No further cleaning will be found necessary before scalding.

*******EASY OPERATION** — Mepaco Tripe Washer is easy to load and unload; tripe does not "hang-up" on baffles. Quick-opening gate valve, 8" in diameter, drains used solution immediately.

*******MECHANICAL EFFICIENCY** — Mepaco Tripe Washer is fabricated of 12-gauge steel all hot dip galvanized after fabrication. Heavy-duty, self-aligning bearings support drum from each end, eliminating a shaft through the cylinder. Power is by gear head motor and propulsion is by roller chain drive.

DIMENSIONS

| | Drum Diameter | Drum Length | Over-all Height | Over-all Length | Motor | Capacity Steer tripe |
|--------|------------------|----------------|--------------------|--------------------|--------|-------------------------|
| #436-3 | 36" | 36" | 76" | 61" | 2 H.P. | 42 |
| #436-4 | 36" | 48" | 76" | 73" | 2 H.P. | 56 |
| #436-5 | 36" | 66" | 76" | 91" | 5 H.P. | 70 |
| #436-6 | 36" | 72" | 76" | 97" | 5 H.P. | 84 |

MEAT PACKERS EQUIPMENT CO.

1326 - 45th AVENUE • OAKLAND 1, CALIFORNIA

New...from Custom...

PORTION CONTROL PRODUCTS



... TO GIVE YOU GREATER PROFITS

Let these new products from Custom help you establish a complete line of portion control products.

For example, tenderized steaks are probably the most important item on your portion control schedule. With Custom's variety of tenderizers, you'll be able to set up the tenderizing process that suits your operation best — and assures you of getting correct tenderizing plus absolute uniformity. Custom has developed a full series of Controlled Action tenderizers so that you are always sure of getting one to fit your special needs, or Custom will develop one for you.

Want to improve the flavor of your tenderized steaks? Let Custom help you do this. Custom tenderizers add no off-flavor to meats.

Custom Patty Binder is another product that has become invaluable to portion control programs everywhere. Especially compounded to produce a firm yet tender and juicy patty, this complete binder works perfectly in patty machines. You

have no problem of the patties sticking in the machine — a very important matter in getting maximum production.

Still other products, and other processes are available from Custom to make portion control both easy and profitable. Ask your Custom Field Man to show you how to get exactly the flavor you want in your Chuck Wagon steaks, in your pork patties, in your veal patties and other portion control meats.

The facts are available to you, without cost or obligation. Get full details soon by writing to have your Custom Field Man call.

NP-5-16

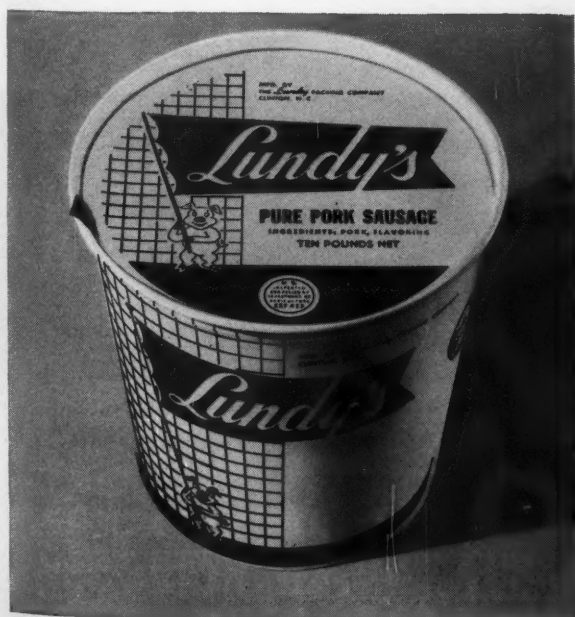
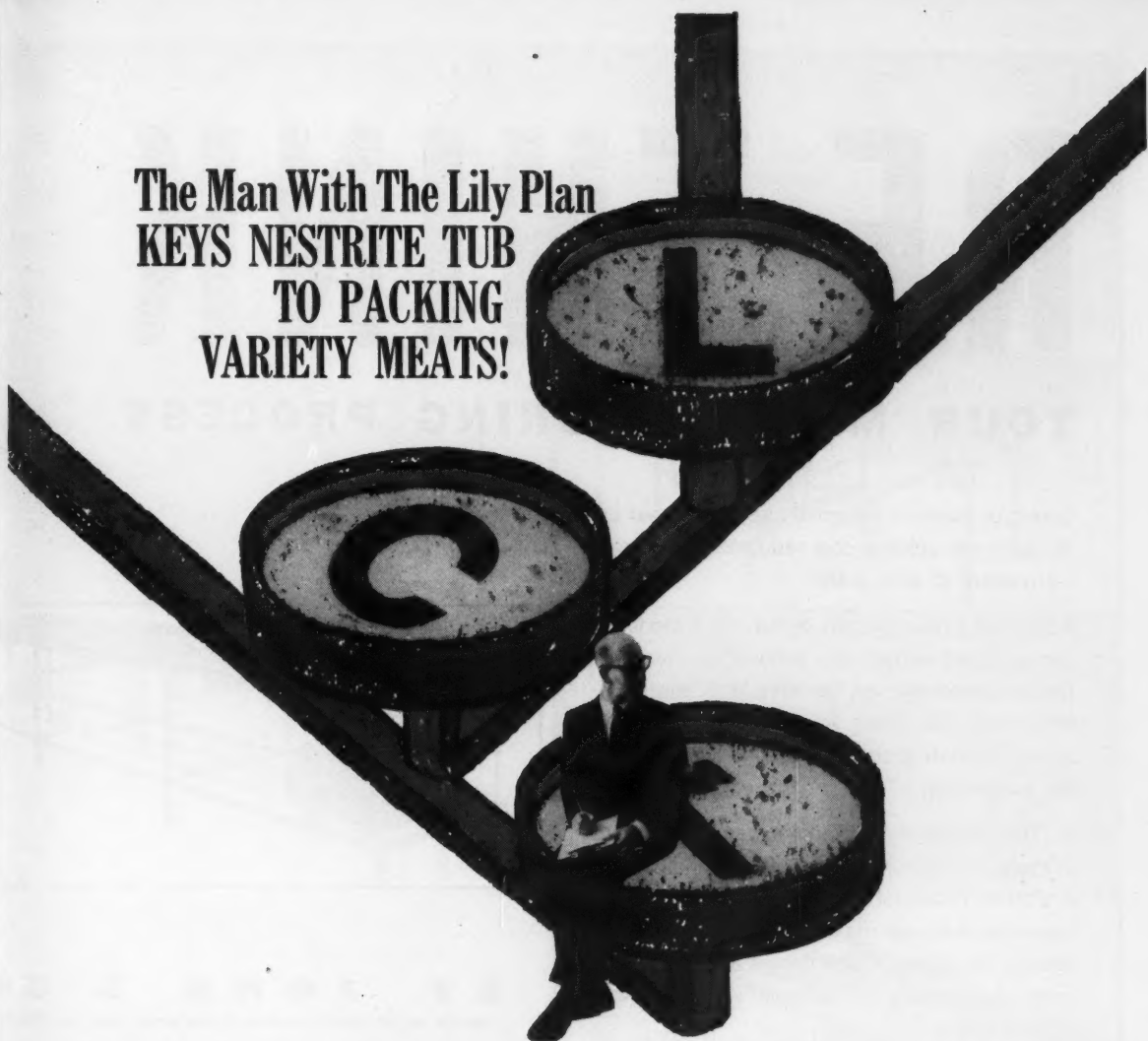
Custom

FOOD PRODUCTS INC.

701 N. WESTERN AVENUE,

CHICAGO 12, ILLINOIS

The Man With The Lily Plan KEYS NESTRITE TUB TO PACKING VARIETY MEATS!



The Man With The Lily Plan once again serves the meat packer exactly what he asked for: husky, leakproof tubs just made for the packing of liver, steaks, chopped meat, barbecue meat, sausage meat, chitterlings, sweet breads, stew meat, lard. Nestrite*, indeed, to save storage space. Easy stacking. Sure to keep highly perishable variety meats fresh and edible-looking from packer to purchaser. Reduces danger of spoilage loss to save packers untold costs!

Sales-building facts about meat packaging are on tap for you at Lily*. Ways to win new business from dealers, hotel and restaurant operators. Just send the coupon!

Lily Nestrite Waxed Tub shows your colors to best advantage in the display case. In your choice of special print or stock design, in 2, 3, 4, 5 and 10 lb. sizes. Disc and pull-type lids.

*T. M. Reg. U. S. Pat. Off.

LILY-TULIP



Lily-Tulip Cup Corporation
Dept. NP5, 122 East 42nd Street
New York 17, New York

Please send me information on Lily Meat Packaging.

Name _____
Company _____
Street _____
City _____ State _____

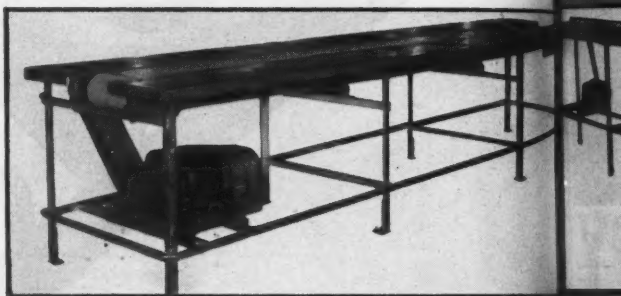
RE-THINK

YOUR MANUFACTURING PROCESS

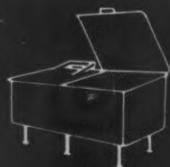
Conveyor systems designed and engineered by St. John can achieve cost reductions you want—anywhere in your plant.

Re-thinking your present layout into a modern, conveyorized system can make it as competitive as completely new facilities. With minimum investment you lower your costs by reducing labor, eliminating plant congestion and increasing production.

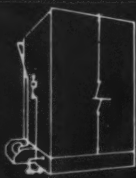
St. John engineers, with the experience gained in modernizing hundreds of plants can suggest a simple re-adjustment in your processing operation that can make it profitable. And, of course, St. John can also design and build new types of conveyors and conveyor equipment for every purpose.



ST. JOHN & CO.
5800 S. DAMEN AVE., CHICAGO 36, ILLINOIS



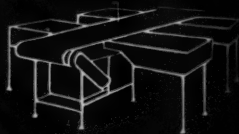
Ham and Sausage
Cook Tank



Process Cooker



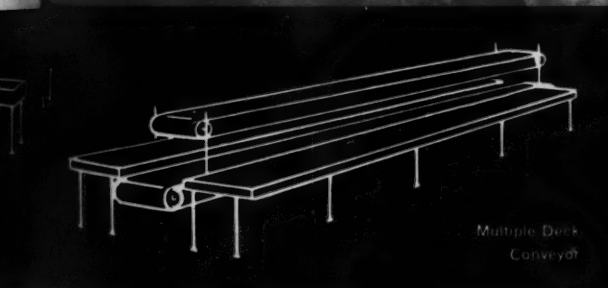
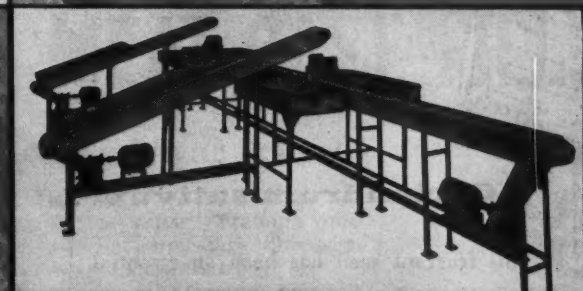
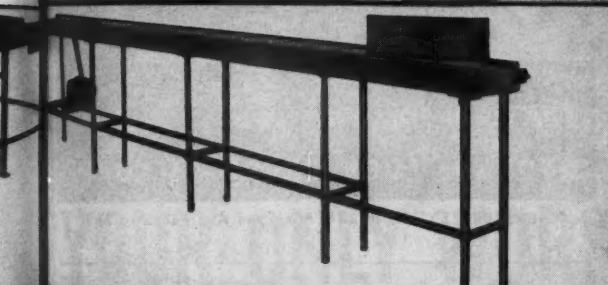
Lavatory and
Sterilizer



Overhead and
Floor Conveyors

Re-thinking is a St. John specialty. Let us show you how it can work in your plant now.





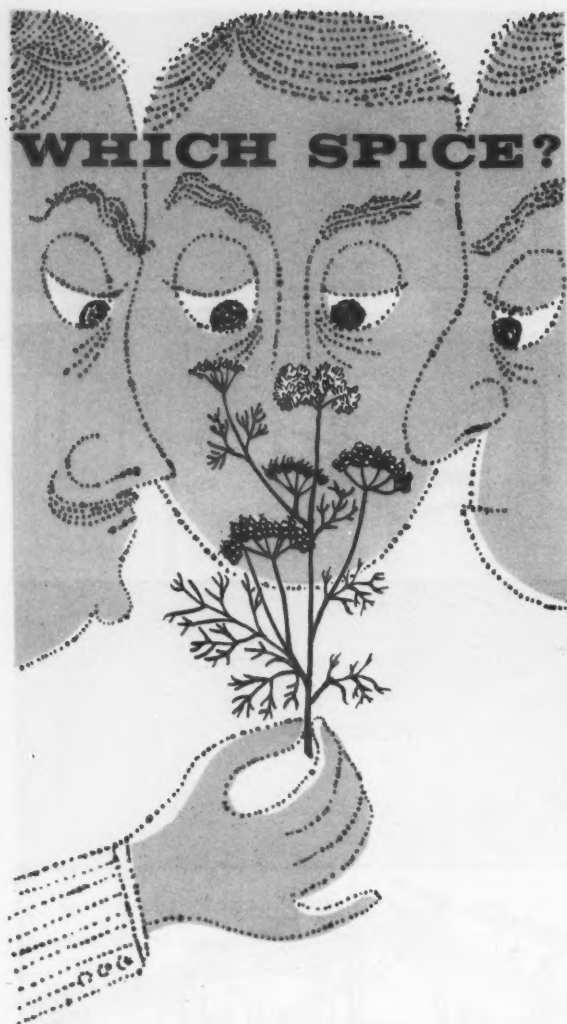
Multiple Deck
Conveyor

CLEANLINE WITH CONVEYORS



ST. JOHN & CO.

5800 South Damen Avenue
Chicago 36, Illinois



YOU CAN'T IMPROVE ON NATURE

Coriandrum sativum L.*

This fragrant seed has been an essential ingredient of several kinds of sausages since man first began putting meat into casings. But successful packers today are discovering that there's more than tradition to the use of such fine, natural spices. In spices there is the key to countless new product opportunities . . . to distinctive flavor that sets one brand apart from its competitors . . . the kind of outstanding quality that is identified with today's best selling sausages.

AMERICAN SPICE TRADE ASSOCIATION

82 WALL STREET, NEW YORK 5, N. Y.



Let us work with you...

HYGRADE FOOD PRODUCTS CORP.

EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16



here's an **idea!**

If you're just lazy you can do your plant buying with practically no trouble. But lazy doesn't mean shiftless. You can do an A-1 buying job—right from the PURCHASING GUIDE where you find product information of all leading suppliers.



**CERTIFIED
CASING
COLORS**

WARNER JENKINSON MFG., CO.
2526 Baldwin St. • St. Louis 6, Mo.
West Coast: 2515 Southwest Drive, Los Angeles 43, Calif.



YOUR ONLY WORRY WITH ADVAC IS KEEPING THE MEAT CASE FILLED!

Luncheon meat sales jump wherever Advac is used!

Advac makes sliced luncheon meats a good sales item *all year 'round!* Framing your product in Advac provides space for a colorful, hard-hitting sales message. Shoppers get five-sided visibility of the product. This is shopper convenience that pays off in increased sales. *Every packer who uses Advac reports more sales in every season!*

It's the perfect combination for sliced luncheon meats: a vacuum pouch for freshness and a rigid Advac frame to boost sales. Advac gives both packer and customer exactly what they want in luncheon meat packaging.

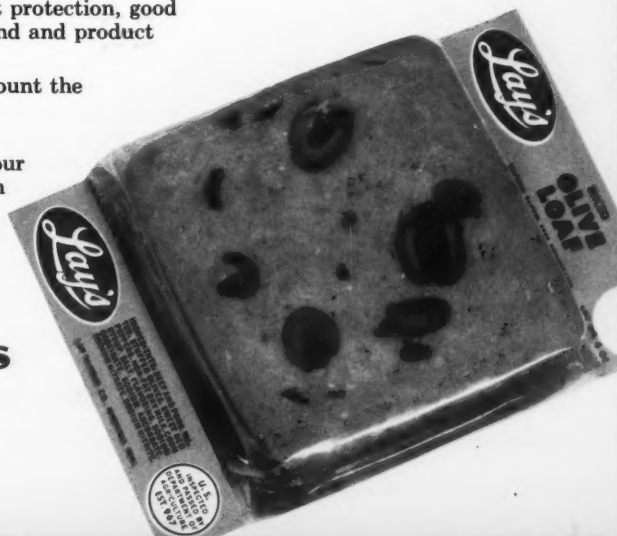
You, as a packer, want a package that will give product protection, good automatic packaging speeds, product visibility plus brand and product identity. *You get them all in Advac!*

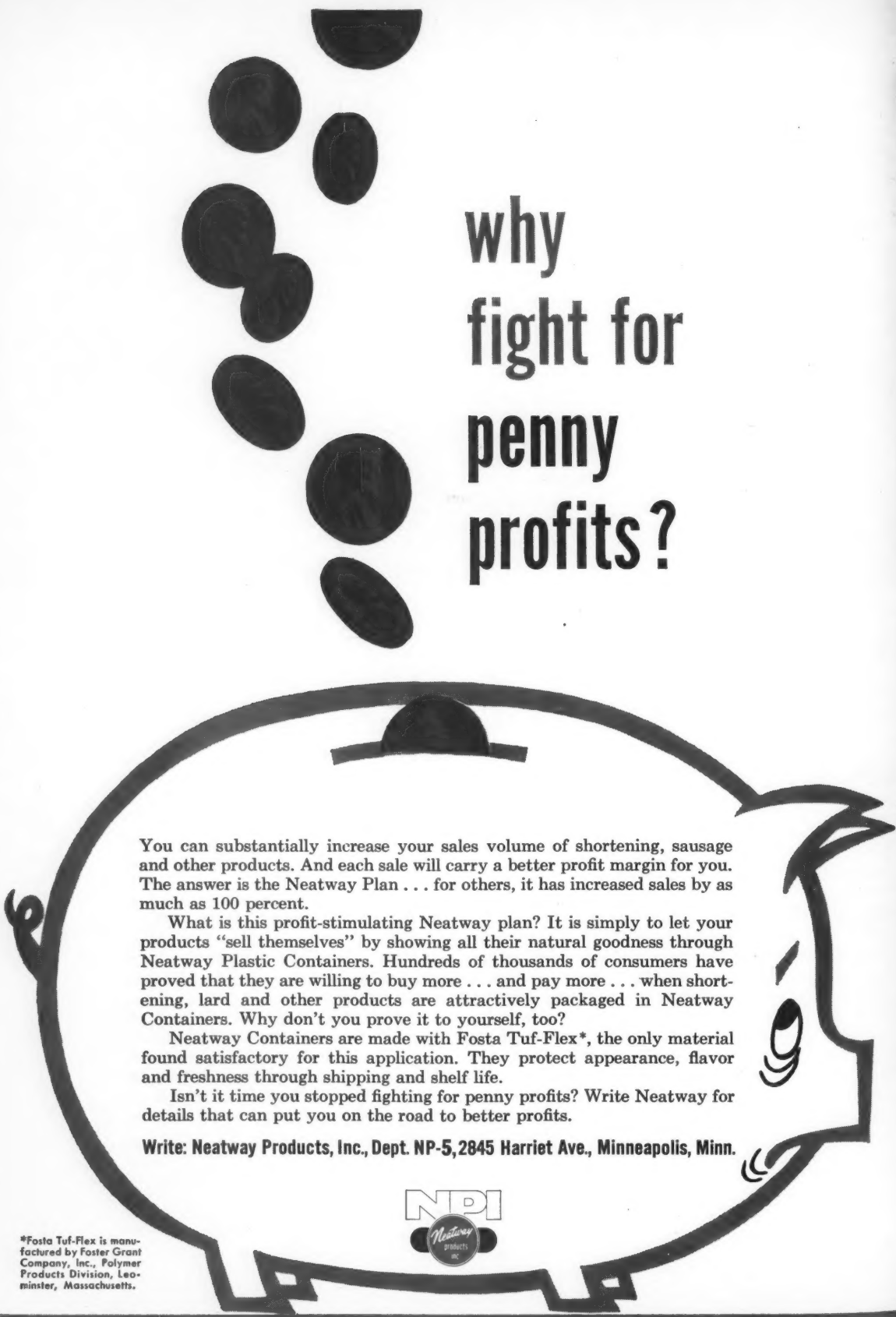
Your customer wants to see what she buys—wants to count the slices. She likes a firm, rigid package that is easy to handle and store. *She gets them all in Advac!*

Ask the Man from Marathon about packaging for your luncheon meat program. Or write Marathon, A Division of American Can Company, Dept. 357, Menasha, Wis. In Canada: Marathon Packages Limited, 100 Sterling Road, Toronto 3.

MARATHON M PACKAGES

Sell Brands • Protect Products • Speed Production





why fight for penny profits?

You can substantially increase your sales volume of shortening, sausage and other products. And each sale will carry a better profit margin for you. The answer is the Neatway Plan . . . for others, it has increased sales by as much as 100 percent.

What is this profit-stimulating Neatway plan? It is simply to let your products "sell themselves" by showing all their natural goodness through Neatway Plastic Containers. Hundreds of thousands of consumers have proved that they are willing to buy more . . . and pay more . . . when shortening, lard and other products are attractively packaged in Neatway Containers. Why don't you prove it to yourself, too?

Neatway Containers are made with Fosta Tuf-Flex*, the only material found satisfactory for this application. They protect appearance, flavor and freshness through shipping and shelf life.

Isn't it time you stopped fighting for penny profits? Write Neatway for details that can put you on the road to better profits.

Write: Neatway Products, Inc., Dept. NP-5, 2845 Harriet Ave., Minneapolis, Minn.

*Fosta Tuf-Flex is manufactured by Foster Grant Company, Inc., Polymer Products Division, Leominster, Massachusetts.



MAY 16, 1959

VOLUME 140 NO. 20

It Keeps on Growing

Warning of an impending disaster in wheat, of which the government will soon own 1,500,000,000 bushels acquired at a cost of \$3,500,000,000, President Eisenhower this week told Congress it must act "to deliver our farmers and taxpayers everywhere from the mounting failures and staggering excesses" of the farm price support and production control program.

Sooner or later American agriculture, and even some of the industries which process its products, will have to recognize the fact that the United States—and even the world—cannot eat or use all of the material (without sharp devaluation) which farmers are able to produce.

Not many years ago Stefan Zweig wrote a novel called "Beware of Pity," in which he brought out the terrible effects that pity may have on the giver as well as the recipient. In our farm program we have tried to correct an imbalance between the agricultural and non-agricultural segments of our economy. In spite of good intentions we have failed miserably and unless we want to perpetuate the idea that some of our citizens should be "kept" by the others, with all the degradation and regimentation such a course entails, we had better pay the bitter cost of getting rid of agricultural subsidization.

It is difficult to see how the withdrawal of price supports and production controls can be done gently, or without imposing financial loss and suffering on many. Because we have all shared in making the mistake, we believe that all should share the burden of readjustment.

Hoping and "let alone" will not cure our farm problem; like a cancer it grows as we wait.

News and Views

Cured Meat Imported from countries where foot-and-mouth disease occurs must be "fully dried in such manner that it may be stored and handled without refrigeration, as in the case of salami and other summer sausage, tasajo, xarque or jerked beef, bouillon cubes, dried beef and Westphalia, Italian and similar type hams," the U. S. Department of Agriculture ordered this week in an amendment to federal animal quarantine regulations. Argentina is one of the major beef-exporting countries affected. The USDA said that the action, which became effective at midnight Friday, May 15, was taken to "provide additional necessary safeguards against the introduction into the United States of dangerous communicable diseases of livestock, such as foot-and-mouth disease, and must be made effective promptly to protect the public." The change will not affect canned or cooked meats. All meats imported into this country are required under U. S. meat inspection regulations to be inspected carefully in the country of origin and they undergo a check reinspection in this country at the time of importation, the USDA pointed out. In addition, federal animal quarantine regulations require the special processing of meats to be imported from countries where foot-and-mouth disease occurs. This week's action reflects an extension of these regulations.

Recent experiments at the USDA laboratory on Plum Island, N. Y., indicated the need for the additional safeguard since live virus "in significant concentration" was found in the lymph nodes intermingled with the muscle fibers in cured meat from cattle infected with foot-and-mouth disease, the USDA said.

USDA officials "recognize the importance of these imports from the standpoint of the present relatively short supply of this class of meat in the United States, as well as the beneficial foreign trade which it represents," the Department explained. "Having no alternative under the circumstances, the Department is nevertheless willing to consider alternative methods of preparing meat to be offered for importation which may be found safe in regard to the possibility of the introduction of foot-and-mouth disease or rinderpest."

Mandatory, State-Paid meat and poultry inspection would become effective in Illinois on July 1, 1960, under a bill (HR-436) passed by the agriculture and appropriations committees of the Illinois House of Representatives and sent to the House floor for action. The measure carries an appropriation of \$750,000 to set up the inspection program under the Illinois Department of Agriculture and to pay the full costs during the first year of operation. Illinois now has more than 650 livestock and poultry slaughtering plants operating without benefit of inspection. Stillman J. Stanard, director of the Department of Agriculture, pointed out in urging passage of the bill. He said that instances have been reported to his department of animals dying from disease and then being processed for wholesale and retail sales.

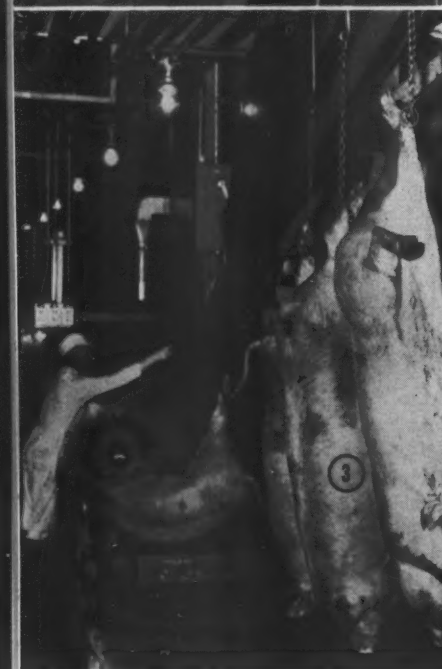
The bill would require ante and post mortem inspection of animals and poultry for wholesomeness by veterinarians in all plants not under federal inspection or state-approved municipal inspection. To be approved, a municipal system would have to be "at least equal to state inspection." The proposed law also provides for the reinspection of meat or poultry products in channels of trade "as often as may be necessary" to assure that such meat or poultry products are fit for human food. Proponents of the bill recognize that meat inspection is a protective health service for residents of the state and should be financed with public funds, as are other food inspection programs, Stanard told the NP this week. The per capita cost of assuring Illinois residents good meat and poultry on their tables would be only about 10c a year, he said.

In-Line Hog Immobilization a

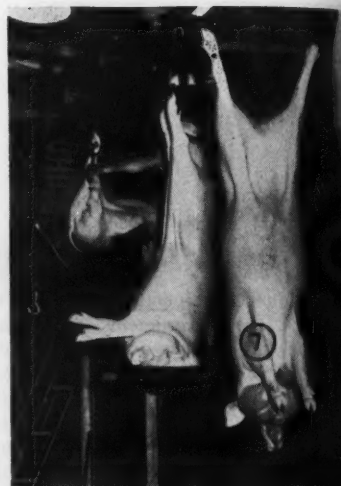
THE first in-line carbon dioxide immobilizer for a killing operation of moderate size has been installed by Geo. A. Hormel & Co. at its Mitchell, S. D. plant. This plant, which is a straight hog slaughtering unit, has a rate of 240 hogs per hour. The construction cost for the immobilizer and auxiliary units will be regained within a reasonable period, says H. H. Corey, chairman of the board.

The Mitchell plant, which ships a high percentage of its dressed hog carcasses to the open market, had to install a system that would not only be in compliance with the new federal law, but would also keep the operation competitive for the relatively small volume handled, observes David W. Corey, plant manager. To achieve this objective, Hormel's management reviewed the entire hog slaughtering operation at Mitchell rather than confining its consideration to the single problem of rendering the hog insensible prior to shackling.

A committee headed by John R. Jones, vice president of the abattoir division, and T. H. Hocker, vice president of plant facilities, and including Earl Eckert, superintendent of construction and engineering; C. D. Macy, superintendent of the service division, and L. W. Murphy of the service division, along with David Corey, studied the problem and decided that a practical and economically sound solution would be to revamp the dressing opera-



1. Intake operator at shutoff gate.
2. Top of immobilizer at discharge.
3. Anesthetized hogs are shackled.

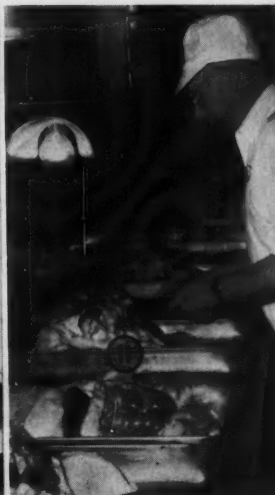
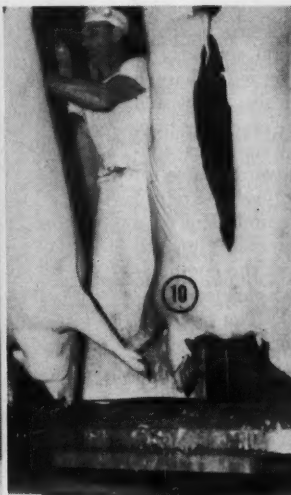


4. After he has a few hogs on the line the operator sticks them.
5. Hogs transferred to pull-through.

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6. Hogs are pulled through scalding tub to dehairer intake.
7. Two-level slideoff chute eases hog down to rail from table.
8. Traveling burner on frame moves up and down length of hog.
9. Singed hog is conveyed through the automatic polisher.
10. Lard trucks are placed under edge of platform with stainless steel shield at the leaf pulling station.
11. Dr. Lawrence Runge, MID inspector, examines head glands.
12. Scalding water temperature is adjusted at recirculating pump.
13. Doyle Bintliff, general foreman, and Robert Dever, hog buyer, examine carcasses in cooler with pressurized plenum.



tion up to the bung dropping station.

Hormel remodeled what might be termed loosely the hog cleaning operation, i.e., the holding, dehairing, scalding, polishing and shaving functions. An addition was built to house the immobilizing system and connecting hog driveways were constructed. The immobilization equipment, which was built by Macy's division at the main plant in Austin, was installed at Mitchell within ten days. This was the time required to install the small stock immobilization system at the main plant. (See the PROVISIONER of April 25, 1959.)

In possessing ample land at the Mitchell facility, the company had an advantage that made management's decision easier. However, the fact remains that the installation is economically sound because the whole hog cleaning operation was retailored, rather than an immobilization patch being added to existing facilities, president R. F. Gray points out.

The Mitchell plant addition is a steel-reinforced cement block structure that houses the immobilizer, the carbon dioxide storage tanks and a new pull-through scalding tub. A new driving ramp and additional holding pens, equipped with bruiseless gates that permit the hogs to be advanced progressively to the immobilizer approach chute, connect with the addition. A final holding chute adjoins the new building.

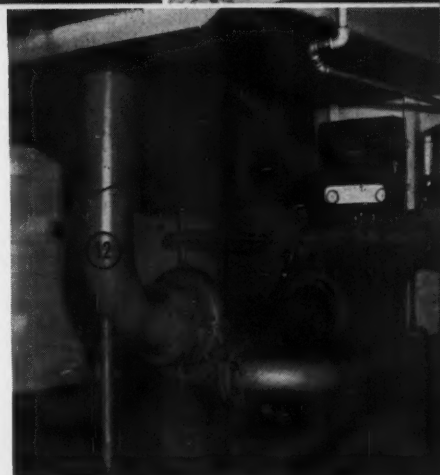
The hogs are driven from the pen into the approach chute constructed of steel piping. The wall opening is

just the size of the chute, 3¼ ft. x 2 ft.; this refinement minimizes introduction of cold air into the building. There is no point in making a 6 ft. opening to accommodate a hog that is 30 in. high, observes David Corey.

The approach chute is similar to those employed at the other Hormel plants with one significant refinement. On the outside of the chute where the infeed operator is stationed, a bar with three levers extends about half the length of the chute. This bar activates the semicircular cutoff gate and its levers can be reached by the operator from virtually any position. He does not lose time in walking to a single lever and he can sort the hogs more easily into single file. The animals sometimes bunch and must be guided into a single file.

The immobilizer is a straight-line unit with a transporting conveyor and an overhead restraining bar conveyor that compartments each hog and prevents him from sliding forward as he moves through the gas chamber.

The conveyors are synchronized and powered by the same electric motor. The all-welded steel immobilization chamber is housed in a pit 8 ft. below floor level. The chamber is 36 ft. long with extensions of its transporting conveyor at the intake and discharge ends. The restraining bar conveyor clears the transporting conveyor immediately at the discharge end and returns overhead to the infeed station. Both conveyor



PHOTOS by Provisioner

systems ride on metal shoes and have sprockets only at the intake and discharge ends, assuring a smooth ride for the hog.

The anesthetizing gas is admitted into the chamber by control instruments. The transporting conveyor travels 30 ft. within the gas-filled chamber and the hogs are rendered insensible within several seconds.

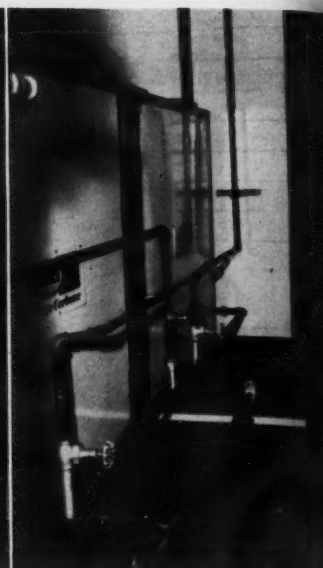
The anesthetized hog is discharged at the combination shackling and sticking station. Upon emerging from the gas chamber, the transport conveyor continues its forward course for 10 ft. before it begins its return flight to the intake section. The time required for the immobile hog to travel these 10 ft. gives the combination shackler-sticker ample opportunity to perform his task. The operator places the shackle on the hog's leg and then hooks the shackle on the takeup finger of the hog bleeding hoist. After engaging several hogs on the bleeding hoist, the operator then dispatches the inert and relaxed animals with a minimum of effort. After he has stuck the hoisted hogs he returns to shackling. The extra length of the discharge conveyor provides the interval permitting him to perform these two operations. The operator performs his work at a leisurely pace and washes his knife and hands after each series of incisions.

The hogs bleed into a trough and the blood flows to a collection tank from which it is pumped to the inedible rendering department.

The bleeding hoist travels upward at a 20° angle for 28 ft. The shackle hook is discharged onto a slide bar



LEFT: Dave Bintliff, general foreman, lifts cover from CO₂ storage and sublimation unit.



RIGHT: Partial front view of the two Pureco dry ice storage and sublimation units.

that feeds the pull-through conveyor which slowly and gently lowers the hog into the scalding vat. The 38-ft. scalding vat is equipped with two dunker sections that keep the hog immersed and aid in water penetration. Control instruments keep the

scalding vat water at 134° F. A large 450 gpm. recirculating pump discharges the water against the flow of the hogs, again aiding penetration to the skin.

The scalding vat is set at a right
[Continued on page 30]

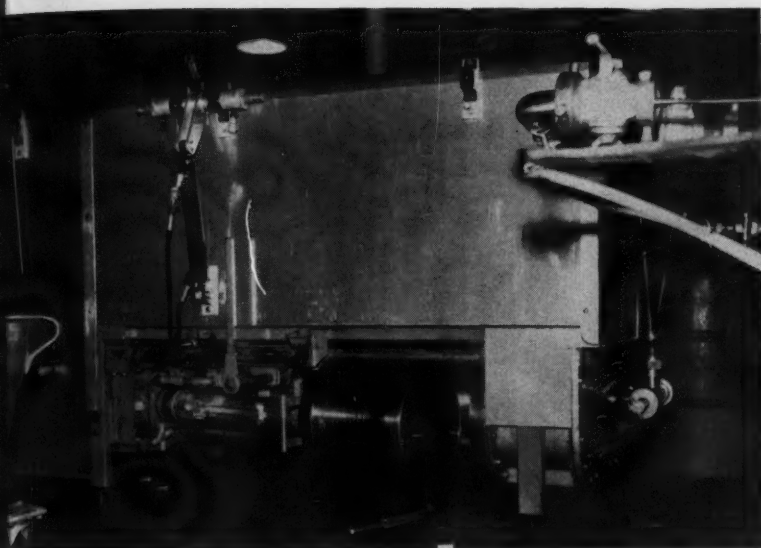
DR. A. E. SLOCUM, Meat Inspection Division inspector in charge, and David W. Corey, plant manager, check blueprints showing the modifications in slaughtering facilities at the Mitchell packinghouse.



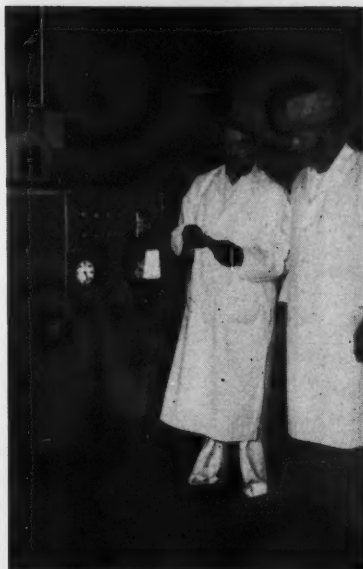
ABOVE: The Hormel plant at Mitchell has plenty of space around it. At the left are the livestock unloading chutes, in the center foreground is the office building and in center background is the power plant.

RIGHT: The immobilizer and scalding tub are housed in the new cement block addition. The extension in the center contains the apparatus for storage and sublimation of solid CO₂.





Stuff Vienna Sausage For Canning at 7,000 Pounds Per Hour Rate



A MARKED increase in the efficiency of the stuffing operation, a firmer packing of emulsion in the casing, simplified cleaning and positive safe action are some of the advantages claimed for a new continuous stuffer developed by the Marlen Equipment Co. for Trenton Foods, Inc., Kansas City, Mo. The machine is employed in the firm's vienna sausage stuffing operation. Use of the stuffer has doubled productivity.

By the older system in which four conventional stuffers were employed—two 1,000-lb. and two 500-lb. units hooked in tandem—the output per employe of the stuffing crew was 377 lbs. per hour. Now the output per manhour is 725 lbs. In this calculation of production, all members of the stuffing crew, from the machine loader to the reel hangers, are included. During a normal production day of 7½ hours, including coffee breaks, downtime, etc., the unit turns out an average of 7,000 lbs. per hour, reports Charles Stickler, plant manager.

The continuous stuffer supplies four stations at the Trenton plant, where 65-ft. Visking Nojax casings are filled.

Two operators work at each of the two stuffing tables and each one

TOP: Side view of stuffer shows (right bottom) pocket into which meat is packed by augur in hopper; "cake cutter" (swung out) which moves into the pocket and piston which pushes meat segregated by cutter into the stuffing pipes.

CENTER: Count of numbers of batches stuffed is checked by Harold Beavers, foreman, and Charles Stickler, plant manager.

BOTTOM: Stuffer is easily disassembled for cleaning. Warren Crafton, maintenance superintendent, and George Burkin, MID inspector, examine piston head.

operates a stuffing cock. These workers stuff and also tie off the strands. Another operator at each table places the stuffed lengths of sausage on reels for smokehouse processing. Each power-driven reel handles the output from two stuffing cocks. One employe per table hangs the filled reels on smokehouse trucks and moves them to the processing area.

One employe oversees the stuffer and loads its open hopper with sliding bottom, 700-lb. capacity dump buckets furnished by St. John & Co. This employe brings the filled buckets from the manufacturing section, lifts and dumps the meat with the aid of a portable power hoist which runs on a short I-beam track, and returns the empties to the manufacturing section.

Inside the stuffer hopper is a feeding augur powered by a separate electric motor. The augur packs the meat

into two feed pockets at the front and underneath the hopper. Two cylindrical assemblies known as cake cutters are matched with the pockets. A piston head driven hydraulically is fitted tightly against the inside shell of the cutter. The cutter and piston function in the horizontal plane.

The hopper is filled with emulsion at the beginning of the stuffing operation and the augur is started. After the latter has packed one feed pocket, the continuous stuffing unit starts and the cake cutter moves forward, cutting off the meat in the pocket just as



Jerry Hudson, manager, quality control, splits links to observe firmness of pack and texture of the Vienna sausage emulsion.

a cake cutter cuts through dough. The stuffing port opens and the piston within the cutter moves forward to push the emulsion into the stainless steel pipes that lead to the stuffing cocks. As the material in one pocket is being stuffed out, the other pocket is being filled with emulsion by the augur. After the meat has been discharged the cutter assembly returns to home position and clears the pocket for the next charge.

The controls on the stuffer modulate the hydraulic pressure maintained on the piston head. If, because of down-time, there is no outlet for the emulsion, the controls stop the forward movement of the pistons.

The machine stuffs sausage firmly, according to Stickler, and casing size has been reduced from 23 mm. to 22 mm. Part of the improvement is attributable to the adoption of bucket loading to replace hand shoveling which inevitably trapped a certain amount of air in the meat. (The augur is covered with emulsion so it does not trap air.) However, firmer stuffing also



65-FT. LENGTHS of Vienna sausage from four stuffing stations are placed on machine-operated reels on which product is smoked. Casing size has been reduced to 22 mm.



WITH HOIST and sliding bottom buckets, one operator can supply the emulsion for continuous stuffing at four stations. The buckets have a capacity of 700 lbs. of emulsion.

is due to the employment of higher pressure, says Don Becker, assistant to the vice president. Stuffing pressure was formerly 140 lbs., but it is now estimated to be 40 per cent higher. At the same time there is no risk of "shortening" the emulsion since the material is under pressure for only 30 seconds, according to Harold Beavers, stuffing foreman.

The machine is made of stainless steel and is easy to clean. The piston component is swung out, the piston head is removed from the cake cutter and the whole unit is cleansed. The time required to disassemble, clean and reassemble the unit is approximately 10 minutes, says Warren Crafton, maintenance superintendent. Cleanup is a safe operation since the piston is removed by hand and no hy-

draulic or pneumatic pressure is needed to shift the parts into position for cleaning.

The compact unit occupies only 20 sq. ft. of floor area and has freed some space in the stuffing room. If production requirements justify expansion, stuffing stations can be added to the line, Stickler comments.

Beef Promotion Program Is Proposed in Florida

A bill introduced in the Florida legislature would authorize cattlemen to levy a tax upon themselves to finance an advertising and promotion program for beef. Under the measure, sponsored by Senator Irlo O. Bronson of Kissimmee, the levy would be limited to 15c per head of cattle.

A Packaging Feature

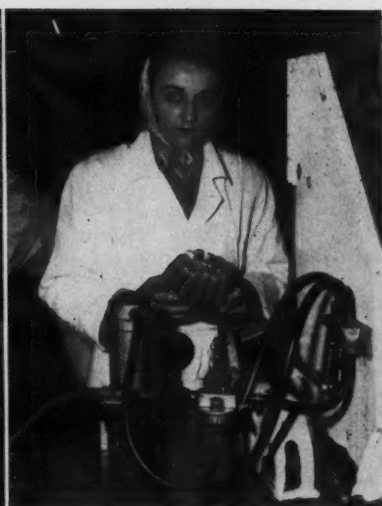


PRODUCTION staff members at Wisconsin Meat Products, Inc., one of Milwaukee's leading sausage kitchens, have solved two minor but vexing packaging problems: color fading found in a stick product and looseness experienced in a bulk frankfurt package.

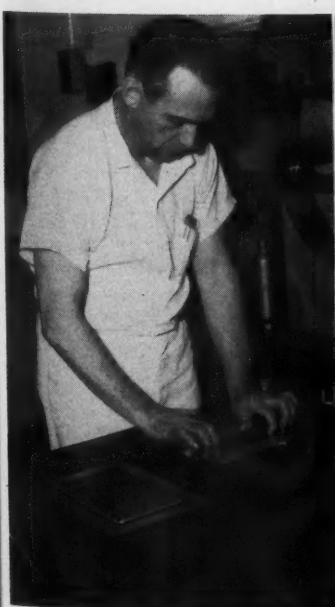
The firm sells a large volume of summer sausage products, including a beer salami made in a 19-oz. link and soft summer sausage made in catch-weight lengths ranging from 1 lb. 5 oz. to 2 lbs. While these heavily-smoked products have excellent shelf

IN PACKAGING frankfurts in bulk, operator lays them four deep in special mandrel and places pouch over the mandrel. Air plunger pushes franks evenly into the pouch. Neck of pouch is twisted and crimped, forming compact bundle of franks.

Milwaukee Firm Finds Answers To Sausage Packing Problems



SMOKED beer salami is overwrapped in a sheet of moisture-impervious heat shrinkable film. After twist-tying, the product is rolled on sealing plate to shrink the film.



life, they tend to lose some of their moisture with extended holding. The products are frequently used in out-of-the-showcase displays in which they are hung on special "western" wooden frames provided for this purpose. This practice accelerates shrink.

To be certain of compliance with the net weight laws, the firm adopted a vacuum type overwrap with moisture-impervious film for these products. While this solved the weight problem, it created another, reports Arnold Bruesewitz, executive vice president. The vacuum tended to pull the moisture from the product to the surface where it leached the heavy smoked color. The smoke was washed out, he reports, robbing the product

of a major element of its sales appeal.

The solution was a method devised by plant superintendent, Art Bruesewitz, a 20-year veteran. Each of the sausage links is placed on a sheet of heat-shrinkable and moisture-impervious film which is twist-tied with a small machine and the wrapped product is then rolled over a table-mounted sealing plate. The heat shrinks the film to a snug fit. The film prevents weight loss but, at the same time, moisture is not extracted from the product. The second film is transparent so that the printed legend on the fabricated animal casing remains legible for easy reading.

The second problem concerned the development of an inexpensive, tight package for 2-lb. units of frankfurts which would lend itself to mass display in retail stores.

Management decided that a pouch of transparent film would be ideal for this purpose since it would emphasize the volume of meat in the package and would permit the consumer to examine the product and count the links if she so desired.

Filling the pouch was the major operating hurdle. The plant engineer built a mandrel with sides high enough to hold frankfurts laid four deep and with an air-driven plunger at one end. The operator fills the mandrel with frankfurts, squares the ends of the group, places the pouch over the mandrel and then activates the air plunger which pushes the sausage evenly and snugly into the pouch. A second operator twists the

neck of the pouch and seals it.

The package, says vice president Bruesewitz, is inexpensive, holds the grouped sausage snugly and gives the purchaser a good look at the product.

The company uses the Merck controlled starter culture for its tangy products and is well pleased with results. Under the former procedure, 48 hours of cooler holding time were required for the development of the desired flavor. Merck's Accel starter culture is added when the ingredients are mixed, the sausage is stuffed and is moved into the smokehouse immediately for its long smoke. The need for holding equipment and refrigerated space has been reduced and perfect tanginess is achieved for each batch of sausage.

To capitalize on this acceleration of put-through, as well as for other reasons, the Milwaukee firm is installing a fully automatic six-cage Atmos smokehouse.

MID Approves Saccharin Use as Sweetener in Bacon

Saccharin now may be used as an artificial sweetener in bacon, the Meat Inspection Division of the U. S. Department of Agriculture has announced in MID Memorandum No. 272. A previous ruling permits the use of sodium cyclamate as an artificial sweetener in all types of bacon.

The new memorandum, which expands the ruling to include saccharin, reads as follows:

"Sodium cyclamate in an amount

not to exceed 0.15 per cent or saccharin in an amount not to exceed 0.01 per cent may be added to bacon as a substitute for sugar.

"The product shall be marked and labeled to show the presence of the artificial sweetener such as, 'Sodium Cyclamate an Artificial Sweetener Added' or 'Saccharin an Artificial Sweetener Added.' Such statement shall be prominently displayed contiguous to the name of the product.

"This supersedes Meat Inspection Memorandum No. 263, issued August 14, 1958."

South Carolina Packers to Meet June 6 in Charleston

The second quarterly meeting of the South Carolina Meat Packers Association for 1959 has been set for Saturday, June 6, at the Fort Sumter Hotel, Charleston, S. C., Harvey Drafts of Dreher Packing Co., Columbia, secretary-treasurer of the association, announced.

Registration for the all-day meeting opens at 9 a.m. A "dutch" luncheon will be addressed by a guest speaker.

The first quarterly meeting of the association in Charleston attracted a record turnout of approximately 60 members. Varnum M. Wells, general manager of Roddey Packing Co., Inc., Columbia, was re-elected president of the association.

ICC Examiner Suggests 3% Hike in Lower Truck Rates

Cancellation of the reduced truck rates on fresh meats and packinghouse products westbound from Midwest to Pacific Coast destinations has been recommended by hearing examiner Otto Hanson of the Interstate Commerce Commission in his report on ICC Docket M-11181.

The report said that the present truck schedules were not shown to be just and reasonable and should be cancelled within 60 days. Hanson said, however, that the finding was without prejudice to the filing of new schedules in conformity with the views expressed in his report and that the same rates could be filed with a 3 per cent increase.

The Western States Meat Packers Association will file exceptions to the examiner's report "because it is very detrimental to the livestock and meat industries, as well as the general economy of the Far West," E. Floyd Forbes, WSMFA president and general manager, announced this week.

After exceptions are filed, the case will be heard by a division of the Interstate Commerce Commission.



ART BRUESEWITZ, Wisconsin's plant superintendent, displays the wrapped beer salami. Protective overwrap prevents loss of moisture and fading of the attractive smoked color.

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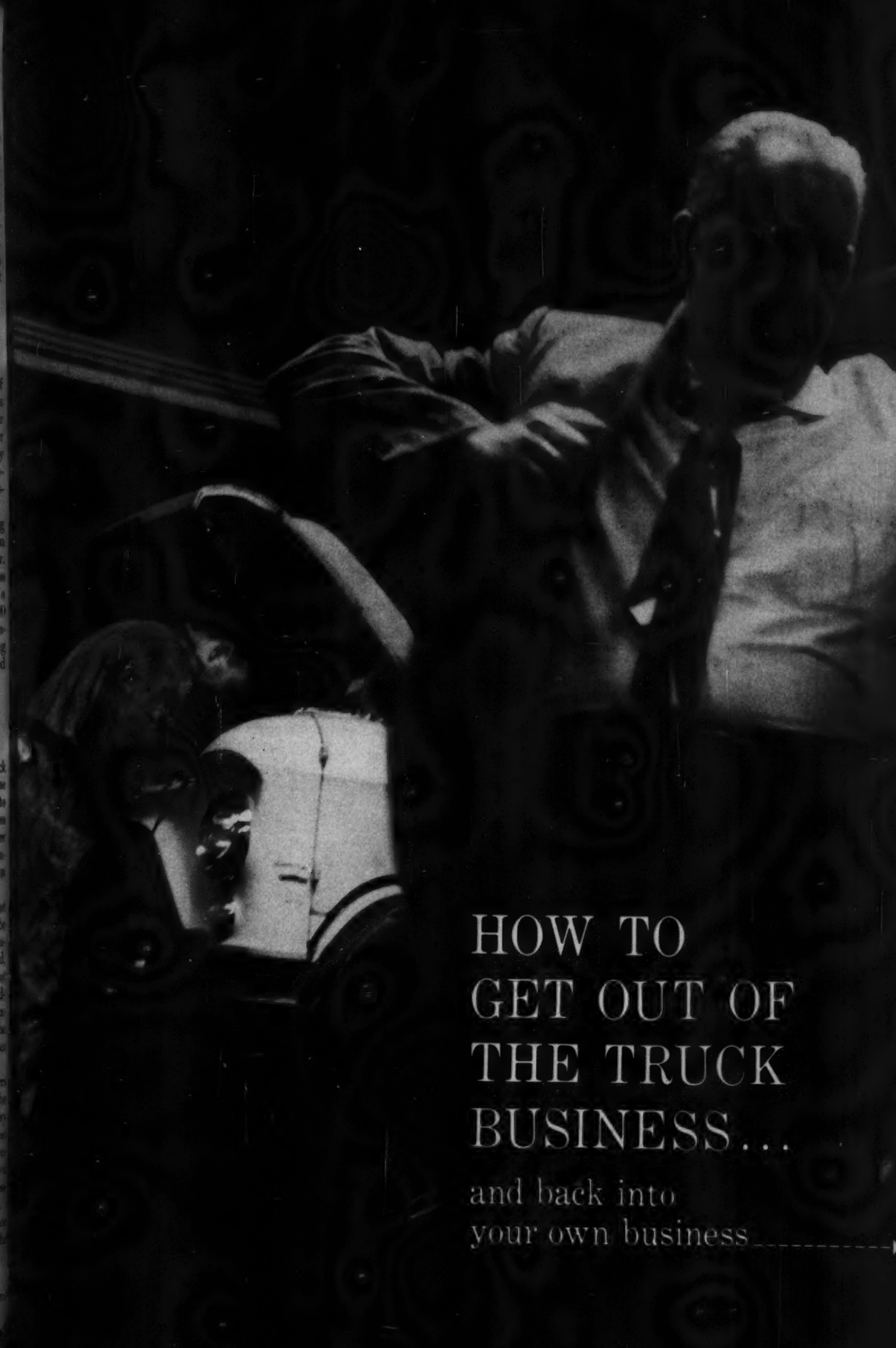
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HOW TO GET OUT OF THE TRUCK BUSINESS....

and back into
your own business



Lease Hertz Trucks and reduce fleet problems to the writing of one budgetable check



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Take a close look at this picture. It shows the typical requirements of a five-truck fleet: the trucks, which tie down a sizable capital investment and the personnel and equipment needed for maintenance, dispatching and bookkeeping. Not shown, but very real, is the high cost of depreciation. This is the terrific attrition the average company pays for truck fleet ownership. These are the problems that are solved by Hertz leased trucks.

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Hertz furnishes state license tags at no cost to you. This annual expense is completely eliminated.



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Hertz furnishes customized GMC or other modern trucks, or buys and rebuilds your present trucks.



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Hertz has extra trucks available at special low rental rates to help handle your peak delivery needs.



Hertz maintains more truck service stations throughout the U. S. and Canada than any other truck lessor.



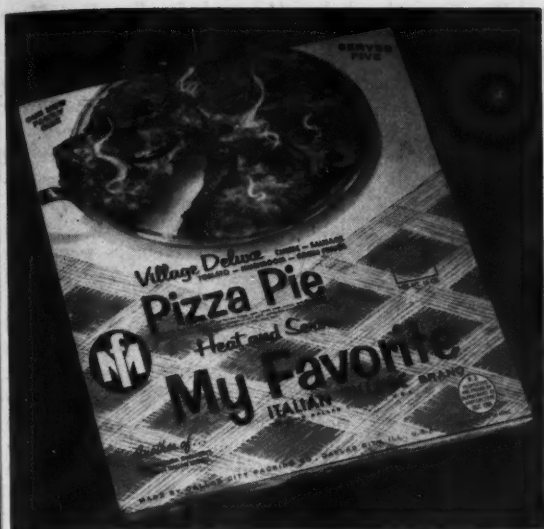
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Specialty Processor Builds Midwestern Sales With a New Four-Color Package

DALLAS City Packing Co., Dallas City, Illinois, recently introduced a full line of frozen pizza pies, including a chicken pizza, which are made under supervision of both meat and poultry inspection divisions of the U. S. Department of Agriculture.

A new four-color lithographed carton (see above), adopted for the firm's six-item line of heat-and-serve pizza pies, has passed the acid test—it has brought in many new customers. And most of them, according to president Tony Gualtieri, are customers the company had been unable to sell before.

Gualtieri gives much credit for this to the depth and color of the tantalizing illustrations, particularly the one on the face of the Milprint carton. This consists of a steaming family-size Village Delux pizza pie, with one section cut and ready to eat. Five additional illustrations are shown on the reverse side. Occupying the top half is a family-size package

containing a composite pizza pie, made up of sections of the remaining five pies in the line—combination, chicken, beef, sausage, and cheese—and so labeled. On the lower half four Italian heat-and-serve dinners are shown.

Tying in with the "My Favorite Italian Village" brand name, a toast and white plaid tablecloth design is used as background on the lower half of both front and back. On the front, product description, brand name and mandatory copy are overprinted on this ground in dark blue.

While approaching carton change-over time, the firm produced a minimum of products. In the past, when it introduced a new package, some customers would promptly ship the older packages back and expect replacement with new ones. Having learned by experience, management held output to a level that it knew could be sold almost immediately.

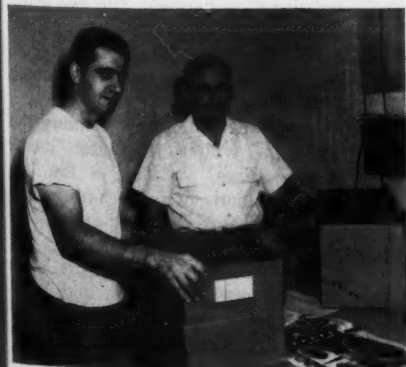
The company's entry into the pizza business came in response to demand

for the products from patrons of its pizzeria. Gualtieri, who as a young immigrant in Chicago obtained employment in the Sherman Hotel kitchen, acquired the business during World War II. The firm originally made spaghetti sauce but it soon saturated its market.

The pizza business started by making take-home orders, freezing some pies for a local retailer and preparing some for a regional chain. The business has grown through word-of-mouth advertising and its pizza pies and Italian dinners are distributed through self-service stores throughout the midwest.

The problems of shipping a frozen food are many, according to son Louis Gualtieri. The most significant is proper handling in transit. The firm uses common carriers, and while the originating hauler has excellent facilities and know-how, transfer points present difficulties. The firm recently made a shipment of 1,300 boxes of frozen pizza pies to Ft.

FATHER AND SON management team of Louis (left) and Tony Gualtieri discuss firm's cartons.



STAINLESS STEEL kitchen where the pizza ingredients and the special dinners are prepared by western Illinois firm. Raw material coolers open into this working area.



Wayne. The buyer happened to be looking out of his window and saw an open truck pull up with the boxes, but with no tarpaulin or covering over them. There were a few pieces of dry ice on top of the cases. The customer examined the cartons and found that the product was soup. The shipment had been transferred to the open truck at Indianapolis and was delivered on the last stop. The occurrence is typical of the headaches a frozen food processor must experience, says Gualtieri.

Management gave much thought to the choice of the fibreboard shipping container—a square or a rectangular box—both offered by Container Corporation of America. The square box with its fully overlapping lids would provide better insulation. On the other hand, it would be harder to open and would not lend itself to crisscross interlocking for skid loading. Management decided both types had a place. The rectangular box is used for the faster moving pizza line, while the square box is used for the dinner items which have a longer merchandising cycle.

The refurbished manufacturing plant has several conveyor belt-equipped tables for pie forming and filling as well as bake ovens, dough machines, stainless steel kettle, etc. One of two coolers is used for holding incoming fresh meat and the other, a -40° F. blast freezer, for freezing the packaged product. The firm makes its own sauces and uses animal fat shortening for its dough.

Five Packers to Exhibit At Frozen Food Convention

At least five packers will be among the exhibitors at the 1959 Frozen Food Merchandising convention. The convention, sponsored by the National Frozen Food Distributors Association, is scheduled to be held at the Sherman Hotel, Chicago, October 25 through 28, 1959.

Packers to have exhibit booths include Armour and Company, Chicago; Grand Duchess Steaks Corp., Akron, O.; Libby, McNeill & Libby, Chicago; Pasco Packing Co., Dade City, Fla., and The Rath Packing Co.

Financial Notes

The board of directors of Wilson & Co., Inc., Chicago, Delaware corporation, has declared a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from April 1, 1959 to June 30, 1959, payable July 1, 1959 to stockholders of record on June 15, 1959.

In-Line Hog Immobilization Used by Hormel in Smaller Plant

[Continued from page 20]

angle to the bleeding hoist and terminates at the intake of the U-bar Anco dehairing machine.

The pull-through chain has a slide-off bar that terminates at the point where the dehairer intake conveyor starts. One operator disengages the shackle from the bar and guides the hog onto the intake conveyor; he then removes the shackle and places it on the conveyor which returns it to the shackling-sticking station.

By using a scalding vat of sufficient length for its killing rate, Hormel has eliminated depilating equipment.

Three employees are required to perform the humane hog sticking operation from the final holding pen to the dehairing machine. One feeds the hogs into the immobilizer, one shackles and sticks the animals, and the third supervises the scalding and feeds the hogs into the dehairing machine. From his station at the end of the tub, the dehairing machine feeder observes the entire scalding operation and corrects any malfunctioning.

The controlled temperature of the scalding water, the tub's length, the pull-through conveyor, the dunkers and the recirculating pump all contribute to easier and better dehairing, observes David Corey.

From the dehairing machine, the hogs are discharged onto a moving gambrel table where one operator inserts the trolleyed gambrel sticks fed him from an overhead magazine. A cutoff bar prevents the gambrel trolley from rolling forward until it is cleared by the operator. When released, the gambrel trolley glides down and is engaged by the run-around conveyor that carries the hog past the dressing stations.

The gambrel table has a two-step chute that transfers the full weight of the carcass to the trolley in a gradual manner and minimizes carcass dropping.

The hogs then move through an automatic Globe singer which has a fixed bottom burner to singe the hair around the head and shoulders and two large burners that travel up and down on a fixed track to singe the rest of the carcass. As the hog moves through the singer, guide bars turn him so that his whole body is exposed to the flame. The moving hog also deflects by 45° the traveling burners as he passes.

The singed hog passes through a polishing cabinet where water sprays and beaters remove any singed hair.

The cleaned hog then continues past the new high and low shaving

stations and then enters the older dressing department where the rest of the operations are performed.

The dehairer, singer, polisher and shaving platforms occupy space formerly used for a dehairer and depilating equipment.

Several minor changes were made on the dressing floor. The windows were closed off and an Anemostat air distribution system was installed by which the main section of the dressing floor is now air-conditioned.

At the final scraping and inspection station, the firm constructed a stainless steel umbrella type platform of unique design. The platform is mounted on a pole and is high enough to clear the rim of a large charging truck. Placing the truck under this platform eliminates the possibility of dropping fat on the floor. The rim of the platform is curled inward which prevents pushing any soil from the platform into the truck and also deflects the fat pieces into the truck.

The Mitchell installation demonstrates the soundness of considering the immobilization system as part of the whole hog dressing operation rather than as an added makeshift measure, says R. F. Gray.

The straight-line immobilization system for smaller plants, which is covered by Geo. A. Hormel & Co. patents, is available through the Allbright-Nell Co., Chicago, which holds exclusive contractual rights to manufacture and sell immobilizing equipment for hogs, calves or sheep under Hormel patents.

'Hot' Hog Cholera Virus Now Is Prohibited in 25 States

Five states recently passed legislation prohibiting the sale or use of virulent live virus for the prevention or control of hog cholera, bringing to 25 the total of states in which the "hot virus" is banned. The five states are Pennsylvania, Minnesota, South Dakota, Texas and West Virginia. Similar legislation is being considered in other states.

Hog farmers in states banning the "hot virus" will use the safer "modified live virus" vaccines or the "inactivated" kinds, which set up immunity but do not spread the "hot" infection as do virulent vaccines.

Great Britain, which imports large quantities of U. S. pork and pork products, will not accept pork processed in states that have no laws against the use of virulent virus.



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the natural color, fine texture and superb flavor
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RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,878,161, PREPARATION OF URICASE, patented March 17, 1959 by Kenneth C. Robbins and Norman H. Grant, both of Chicago, assignors to Armour and Company, Chicago, a corporation of Illinois.

The patent covers a process for the preparation of uricase, the enzyme which catalyzes the oxidation of uric acid in allantoin from slaughtered animals on a large-scale basis.

No. 2,876,112, METHOD OF PACKAGING FOOD AND CASING THEREFOR, patented March 3, 1959 by Albert A. Vail, Chicago.

Associated with a thermoplastic sheet covering, enclosing the food, is an air outlet valve formed in the covering and integral therewith, this valve being self-closing upon the application thereto of heat in the shrinkage range at and above 160° F.

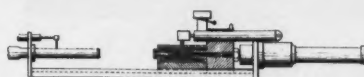
No. 2,877,889, BUTCHERING APPARATUS, patented March 17, 1959 by Carl C. Rittberger, jr., a resident of Zanesville, Ohio.

An apparatus, including an endless conveyor, for skinning and/or butchering a carcass is disclosed. Carried by the conveyor is a number of rigid channel-shaped support elements extending transversely of and connected at their centers to the periphery of the endless conveyor means; said channel-shaped elements including side walls converging toward each other and toward said conveyor means and defining a deep longitudinal channel on the upper reach of said conveyor.

No. 2,879,817, AUTOMATIC SLICING MACHINES, patented March 31, 1959 by Francois Bonnet, Villefranche-sur-Saone, France.

Included is a counter for the number of cut slices of meat, operated by a ratchet wheel and pawl mechanism. There are seven claims.

No. 2,877,118, CONTINUOUS SAUSAGE MANUFACTURE AND APPARATUS THEREFOR, patented March 10, 1959 by Bernard T. Hengen and Ogden A. Clemens, both of Chicago, and Walter M. Urbain, Western Springs, Ill., assignors to



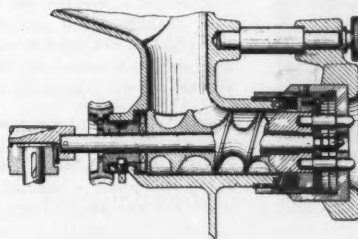
Swift & Company, Chicago, a corporation of Illinois.

The steps in the method comprise turning the meat fibers to disorient the fibers of the mixture, molding the disoriented mixture to the desired shape and heating simultaneously all portions of the molded mixture at least about two seconds to at least partially coagulate the protein.

No. 2,876,108, PROCESSING OF FOOD MATERIALS, patented March 3, 1959 by Welton I. Taylor, Chicago, and John H. Silliker, Park Forest, Ill., assignors to Swift & Company, Chicago, a corporation of Illinois.

In order to control bacterial growth in a food material containing an objectionable bacterium, the inventors add a bacteriophage having predetermined properties of destroying this bacterium and maintaining the phage in contact with the bacterium under suitable conditions, whereby the bacterium are said to be substantially reduced by the process.

No. 2,875,798, MEAT CHOPPER HAVING AXIALLY RECIPROCATING ANNULAR KNIVES, patented



March 3, 1959 by Hugo Hermann Kunzi, Baden-Wuerttemberg, and Hugo Siegfried Kunzi, Stuttgart-Feuerbach, Germany.

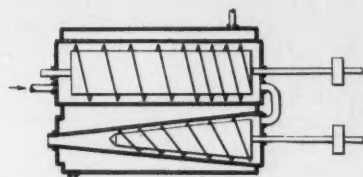
Included are three knives: an annular fixed knife, extending around a discharge mouth; an inner annular knife reciprocable axially with respect

to the fixed knife, and an outer annular knife extending around a nozzle body and fixed relative to the chopper housing. The latter knife and nozzle body are axially reciprocable with respect to the fixed knife around the discharge mouth and the outer fixed knife to effect clean and even chopping of the meat. There are 10 claims.

No. 2,876,115, MEAT PROCESSING AND COMPOSITION THEREFOR, patented March 3, 1959 by Felix Epstein, Forest Hills, N. Y., assignor to First Spice Manufacturing Corp., New York City, a corporation of the state of New York.

A composition for improving the characteristics of processed meat is disclosed comprising Tetrasodium pyrophosphate 100, Tetrapotassium pyrophosphate 80, Disodium phosphate 100 and Sodium tripolyphosphate 20. The parts being by weight.

No. 2,876,111, METHOD AND APPARATUS FOR PROCESSING

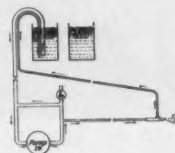


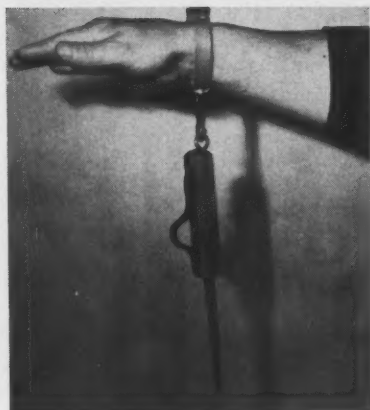
FOOD MATERIAL, patented March 3, 1959 by Richard Holzcker, a resident of Lake Wales, Florida.

A screw conveyor is disclosed including an imperforate body of uniform shape having a number of longitudinal plane surfaces and a screw flight secured to the body to engage the body on both sides of each plane surface and to clear portions of the plane surfaces, whereby to minimize adhesion to the base of the flight of material being conveyed where the plane is below its freezing temperature, the clearance being less than one-fourth of the projected surface of the flight. There are 11 claims.

No. 2,876,109, METHOD OF TREATING MEAT PRODUCTS, patented March 3, 1959 by Jack L. Hemery, Des Plaines, Ill., and Joseph G. Farrell, Chicago, assignors to Continental Freezers of Illinois, Inc., Chicago, a corporation of the state of Illinois.

The method is for treating meat products to prevent freezer burns caused by loss of moisture from the surfaces thereof during storage of the meat items in a frozen state.





Safety Strap on Sticker's Knife Reduces Likelihood of Cut Injuries at Oscar Mayer

Although the sticker's knife has a finger guard, there are times when a sudden and violent kick by the hog forces the knife out of the sticker's hand. In the event of such an occurrence, there is the risk that the sharp knife will cut the sticker upon striking his body.

To forestall this possibility, Leonard Lockner, from the pork kill department of Oscar Mayer & Co., Inc., Madison, Wis., has developed a safety

strap for the sticker's knife. In the present interim when the company is converting its hog slaughter facilities to the immobilization technique, the device has proved to be a valid safeguard against injury.

It can also be used by those plants which may elect to employ the electrical stunning technique. In this method preliminary research indicates the desirability of sticking immediately after stunning when, at times,

there is a reflex action that also can knock the knife free.

The tool has a strap which is fastened around the sticker's wrist. Attached to the strap is a swivel supporting a tension-type clasp. The knife has an eye mounted to the base of its handle which is snapped into position on the clasp. This particular arrangement allows easy removal of the knife for steeling or replacement.

Wearing a proper plastic arm guard with the new tool, the sticker is fully protected against any knife mishap caused by the hog. If it should be kicked free, the knife would strike the guard without inflicting any damage. The edge might be dulled, but it can be resteeled quickly.

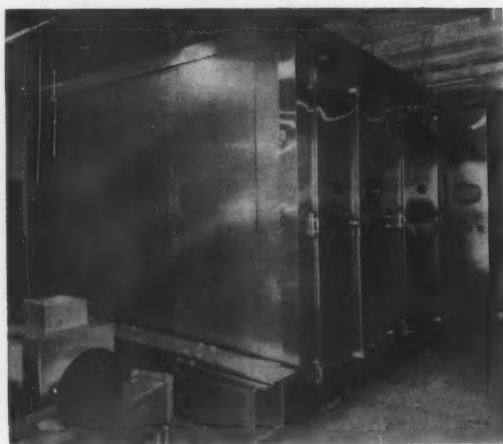
John Thurman, the firm's safety director, states the device is inexpensive, easy to assemble and a worthwhile tool for any hog sticker.

Three For Two In England

Because cattle are being slaughtered at an earlier age and at lighter weights than formerly, it takes three animals to furnish the amount of meat that two used to supply about 10 years ago, a British butcher laments. The emphasis today is on lean meat, but he observed that "people would be healthier eating more fat."

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North Carolina and we contact each account at least once a week with these three trucks. This means tight scheduling with no leeway for truck downtime.

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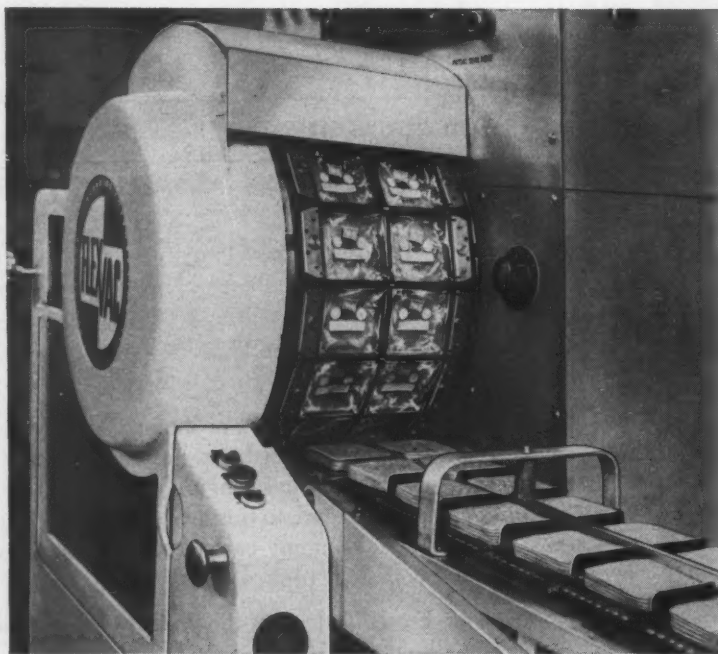
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To begin with you save on material with new FLEX-VAC vacuum packaging; no more unsightly ears to waste film. You save on labor; the FLEX-VAC 6-12 is *fully automatic*. Your luncheon meats stay fresher longer—from 10 to 15 days more—than with other types of flexible packaging. This extra shelf life means fewer returns, less retailer handling and in-store supervision...less expense for you.

New FLEX-VAC vacuum packaging's added protection also enables you to ship far outside your normal marketing areas—open up profitable new selling sources.

What's more, new FLEX-VAC packaging seals in flavor...improves meat appearance. No wonder housewives prefer it over other packaging. They know the nationally advertised FLEX-VAC symbol on a package says "premium product"...every time!

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Hawaiian Warehouse:

A Far Cry From That Little Grass Shack

HAWAII'S newest and largest cold storage facility is the first major refrigerated warehouse built on the island of Oahu in more than 39 years. The 300,000-cu.-ft. plant nearly doubles Hawaii's available cold storage space and makes it possible for many island sausage manufacturers to stockpile an adequate inventory of meats economically for the first time.

Operated by Hawaiian Cold Storage Co., Honolulu, Hawaii, the \$300,000 plant presently stores more than 1,000,000 lbs. of meat, a large part of which is used for manufacturing sausage. In the warehouse's 140 x 80-ft. cooler room and 40 x 80-ft. freezer room are stored beef cuts, pork products, lamb, veal and poultry.

More than half of the meat is from New Zealand and Australia; the balance comes from continental United States. In the past, imported meats were ordered in almost weekly requirements. Now, with the new warehouse's capacity of almost 10,000,000 lbs., the trade is able to order ahead

and take advantage of market changes.

The bulk of the stored meat is frozen. In general, the only chilled meats are smoked or canned pork products. Since a minimum of 10 days is required between processing time and arrival in Hawaii, chilled beef, lamb and veal are ordered weekly and used up almost immediately. Because the storage of chilled pork is too risky, the majority of pork products is frozen.

In case of an emergency, the warehouse has portable racks on which chilled meats can be hung. But these racks are rarely used, a company spokesman points out.

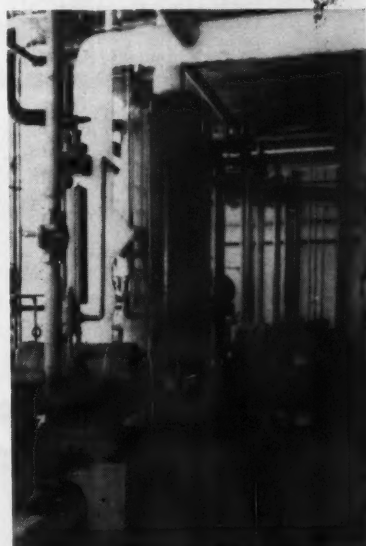
A "Freon-12" refrigeration system with liquid recirculation and a rotary compressor, manufactured by Freezing Equipment Sales, Inc., York, Pa., on low stage, can keep temperatures as low as -10°F.

The cold storage warehouse lies adjacent to the port of Honolulu and Hawaii's military installations. It fronts on the Oahu Railroad which is planning roll-on, roll-off service.

With Hawaii's forthcoming state-



FIRST major refrigerated warehouse built on island of Oahu in more than 39 years is 300,000-cu.-ft. plant of Hawaiian Cold Storage Co. Plant's capacity of almost 10,000,000 lbs. permits trade to order ahead and take advantage of numerous market changes.



PLANT has 140 x 80-ft. cooler room and 40 x 80-ft. freezer room. Refrigeration system with liquid recirculation and rotary compressor can keep temperatures as low as -10° F. in cold storage warehouse.



HIGH ceiling permits economical stacking of boxed meats.



NEW ZEALAND, Australia and the U. S. supply meat for Islands.

hood, the forecast is for a doubling of population in 10 years and a 400 per cent increase in tourist business. With this forecast in mind, Hawaiian Cold Storage Co. is presently drawing plans to build an addition to the warehouse which would add 12,000,000 lbs. to the capacity.

Industry Will Keep Growing In Southeast—AMI Head

The Southeast will continue to expand as major producer of livestock,



H. DAVISON

Homer Davison, president of the American Meat Institute, predicted in a talk before members of the Alabama Cattlemen's Association in Montgomery. "Every bit of information that we have is that the Southeast will continue to grow in importance as a livestock producing area and right along with it will be a corresponding growth in the meat packing business," he said.

Davison said that the 1958 cattle and calf population for Alabama was

estimated at 1,816,000 head, a gain of 74 per cent since 1920. The rate of increase for Alabama was more than double the average rise of 33 per cent for the nation as a whole. Marketing experts predict that there will be at least another 40 per cent population increase in livestock throughout the entire Southeast within the next 20 years.

The swing to cattle production was inadvertently stepped up by the government when it set up its program of cotton controls, Davison noted. "As cotton acreages were reduced," he said, "farmers discovered that their lands were readily adaptable to grasses and legumes suitable for increased livestock production.

"A recent experiment here in the South showed that proper application of plant food could increase the annual beef production from 183 lbs. per acre to 540 lbs. per acre."

U. S. Edible Oil and Lard Exports Rise in Half Year

United States exports of edible oils and lard in the first half of the current marketing year totaled 745,000,000 lbs., an increase of 161,000,000 lbs. over the corresponding period in 1957-58. Of the 485,000,000 lbs. of

edible oils (cottonseed and soybean) exported in October through March of this marketing year, 60 per cent were under Title I of Public Law 480.

Purchase authorizations issued through last March 31 to 12 countries and effective in the current marketing year, reached a record total of 1,060,000,000 lbs. About 170,000,000 lbs. of this was under carryover programs from the preceding year.

Italy Bans Imports Of Fresh Beef to Protect Producers

Italy has banned imports of all fresh, chilled, or frozen beef except frozen manufacturing beef for processing. The move was in response to heavy pressure by agricultural organizations to protect domestic producers of cattle.

Beef imports will be limited whenever the price of live cattle at selected Italian markets is less than 30,500 lire per metric quintal (220.46 lbs.)—\$22.14 per cwt. When the price of cattle is above this limit, all types of beef may be imported.

Italy has become an important importer of beef in recent years. In 1958 Italy bought about 260,000,000 lbs. of beef, mostly from sources in Argentina and Denmark.



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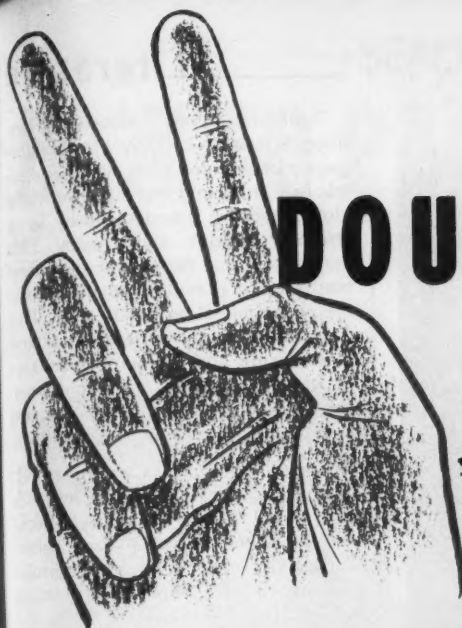
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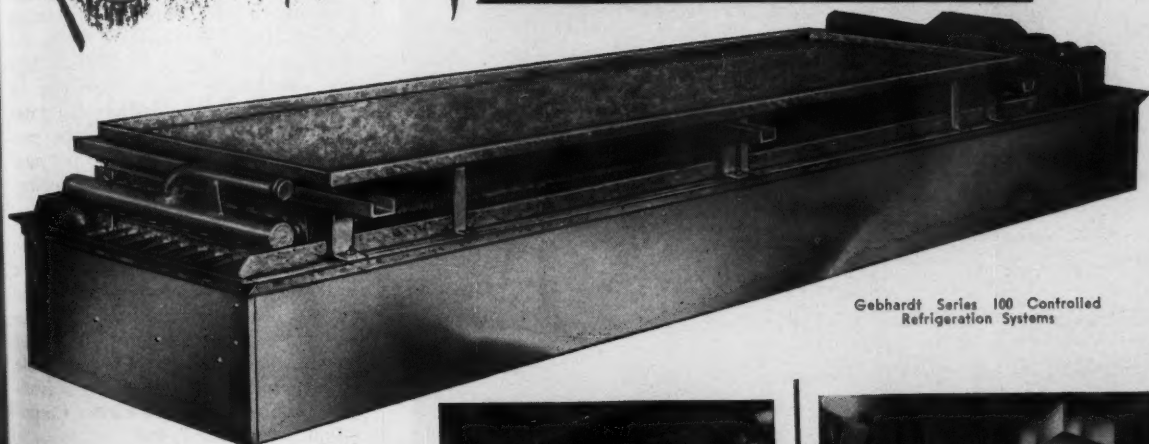
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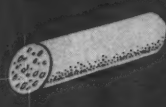
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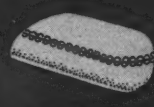
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Literature

"One-Man Crew" Materials Handling System (NL 262): A new eight-page circular describes how an electric fork truck and one employe work alone, serving simultaneously as a stripper, checker and loader. This employe is not dependent on fellow employes to provide him with work, thereby eliminating costly time. This one-man crew system may be adapted to receiving and shipping operations in general industry and commerce. Circular available from Lewis-Shepard Products, Inc. of Watertown, Mass.

Cycle "Automax" Cartoner (NL 264): This machine feeds, expands and places cartons in conveyor pockets; when the operator places tubes, bottles or other solid or semi-solid articles in the three-place loading trough, the "Automax" closes the package by tucking in the end flaps and discharges it to conveyor or packing table. The leaflet also states that finished packages can be produced at speeds up to 40-45 per minute. Manufactured by F. B. Redington Co., Bellwood, Ill.

Wheel Selection Table (NL 263): Illustrations and specifications for a full range of wheel types, sizes and various bearings are shown for use in casters or independently on hand trucks, dollies and other portable equipment. Catalog No. 157W is available from the Faultless Caster Corporation, Evansville 7, Ind.

Essential Oils, Flavor and Perfume Bases (NL 266): Dodge & Olcott, Inc., of New York City has issued a 36-page catalog of essential oils, aromatic chemicals, flavor and perfume bases and dry soluble seasonings. Container sizes and prices are given in catalog.

A Rotary Automatic Dock Ramp (NL 265): A new, four-page, three-color brochure is offered describing a ramp which is fully automatic in operation, and is actuated by power of a truck backing against the ramp bumper. This brochure is available by writing Rotary Lift Co., Dept. L, 1054 Kansas st., Memphis, 6, Tenn.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only (6-16-69)

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SEALRIGHT SHOWS YOU HOW TO PACKAGE YOUR LARD PROFITABLY



Sealright Profit-Planned these Plastic-Coated Processed Paper Lard packages for faster, easier handling.

For retail or bulk handling, Sealright engineered these great profit-making features into all of their lard paper packages. You'll find them easier to fill, a breeze to handle and the built-in speed-up factors in these Profit-Planned packages make them the best lard paper packaging ideas around...and when it comes to looks...that NEW, smart, "in-the-round" look makes sales at the retail counters and to bulk customers as well, a lot easier.

They're protected all over, inside as well as outside, by wonderful Plastic-Process. This means they won't sog, leak, absorb moisture or odors and the replaceable covers are always Safety-Tite.

Sealright INVENTORS OF PLASTIC-COATED PAPER LARD PACKAGING

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CANADIAN SEALRIGHT CO., LTD., PETERBOROUGH, ONTARIO, CANADA

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| SEALRIGHT CO., INC., FULTON, N. Y. | | NP-5-59 |
| I package lard. Send me samples and Profit Facts of your "Profit-Planned Packages." | | |
| My name _____ | | Title _____ |
| Company name _____ | | |
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| City _____ | | Zone _____ State _____ |

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TAKING GUESSWORK OUT OF PACKAGING DECISIONS



*These top
market analysts
could be
working on
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projects*

Just ask, and these top men will analyze the appropriate consumer and market data pertinent to your product packaging. They'll even recommend special studies if needed. When they're finished, you'll have a pretty accurate idea of what your packaging should be. This service is part of a Fibreboard program designed to help you reach the best possible packaging decisions.

Today you can get expert help in market analysis, structural design, graphic design, package testing, and equipment engineering just by calling Fibreboard. Specialists in each of these fields will work with you, your package consultant, or advertising agency whenever you like.

This new, broader concept of packaging service can help you find new ways to package your products better, more efficiently, at lower cost. Use it. And when your packaging decision is made, let Fibreboard produce your folding cartons and shipping cases in the West's largest, most modern facilities.

Phone or write today for all the help you want!

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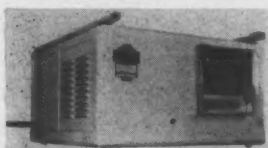
PAPER PRODUCTS CORPORATION
San Francisco



NEW EQUIPMENT and Supplies

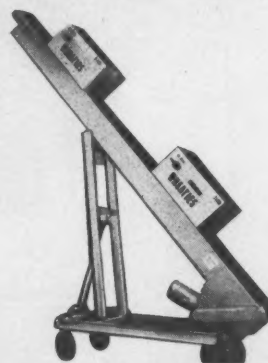
Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

CUTTING ROOM UNIT (NE 742): Available in six sizes and rated from 2 to 5 tons, cutting room unit is especially designed to maintain 50° to 55° F. temper-



ature in meat cutting and packaging rooms. Designed by Recold Corp., Los Angeles, unit may also be installed outside and ducted into cutting room. Other features are heavy-duty mounting channels, cleanable filters on air inlet and galvanized wheels and scrolls of rugged design.

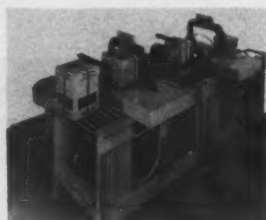
CONVEYOR (NE 719): Twelve-ft. conveyor made by New London Engineer-



ing Co., New London, Wis., has a working angle up to 60° and can be used for stacking cartons 16 ft. high. Conveyor, equipped with swiveling casters and elec-

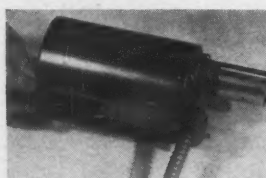
tric drive, solves handling problems in tight spaces and narrow aisles.

STRAPPING MACHINES (NE 759): Series of semi-automatic or fully automatic power strapping machines is announced by Signode Steel Strapping Co., Chi-



cago. Unit employs straightforward mechanical design with power supplied by standard electric motor. Maximum tension with 3-hp. motor is 1,600 lbs.; strap feeding and strapping speed is 196 ft. per minute. Machine can be mounted in any position.

DETECTION DEVICE (NE 731): Flame detection device, introduced by Minneapolis-Honeywell Regulator Co., Minneapolis, can be used on all types of commercial and industrial heating or processing burners. Heart of system is ultra-



violet-sensitive tube, which works with amplifier circuit

MOTOR TRUCK LINE (NE 754): Advancements in styling, power and pickup body design are combined with high degree of truck-to-job model specialization in new "B-line" of trucks introduced in the 4,200 to 33,000-lb. gross vehicle weight range by International Harvester Co., Chicago. Light, medium and heavy-duty trucks are available in four and six-wheel and all-wheel-drive chasses, with six-



cylinder or V-8 engines. All engines feature oil bath air cleaners, full-flow oil filters and 12-volt, 30-ampere generators. Model "B-170" (shown here) features refrigerated van body and is rated up to 20,000 lbs. gross vehicle weight. Styling is highlighted by chrome-mounted dual headlights and largest one-piece anodized aluminum grille used on any vehicle. Wheelbases from 129 to 189 in. are offered.

to add up impulses of electrical energy generated by tube as it counts ultraviolet rays present in all types of flame. System has ambient temperature rating of 50° to 135° F. Models are available permitting operations on 120, 208 or 240 volts, 50/60 cycles.

SEALING IRON (NE 757): Recommended for all wrapping operations except those using polyethylene film, sealing iron gives steady, even heat over entire sealing surface and will not stick to wrapping material. High-grade heating



element wire enclosed in aluminum oxide powder is extended over all areas of iron's base. Developed by

Seal, Inc., Shelton, Conn. unit's features include air-cooled handle, heavy-duty neoprene cord and lightweight design.

SELF-INKING MARKER (NE 752): "Whippet" marker, manufactured by



Industrial Marking Equipment Co., Brooklyn, N.Y., features locking cam which permits regulation of printing drum for perfect registration throughout full 360°. Self-inking, friction-driven unit takes its speed from speed of conveyor line. Precision castings are used. Base-lock rubber type is easily interchanged.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (5-16-59).

Key Numbers

Company

Name

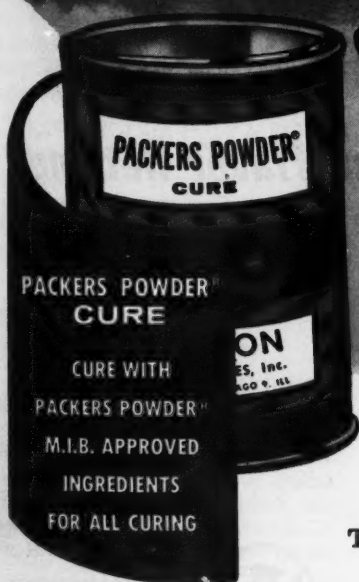
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CURE**

The Sure Cure

*again... and again
and Always!*



PACKERS POWDER® CURE

The users of this product reads like "The Who's Who" in the industry!
Hundreds and hundreds of daily users of
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You Can't Afford Not to Try a Drum on Approval!

- FOOL PROOF • FREE FLOWING
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SEASOLIN

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This scientific non-chemical Color fixative preserves the vital, natural appearance of prepared Meat Products—not only “on the cut,” but all the way through.

Keeps bolognas, salamis, meat loaves and processed meats more flavorful . . . LONGER. Increases shelf-life, minimizes spoilage, reduces re-work, promotes quicker drying of dry and semi-dry products. Improves pre-packaged items, keeping moisture development to a minimum.

Approved for use in Federally inspected establishments—and doubly approved by meat men who have tested its bacteria restraining power! . . . and **NO CHANGE IN YOUR PRESENT FORMULAS NECESSARY!**



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| FLAVOR-LOK | —Natural and Soluble Seasonings |
| VITAPHOS | —Phosphate for Emulsion Products |
| VITA-CURAID | —The Phosphate Compound for Pumping Pickle |
| TIETOLIN | —Albumin Binder and Meat Improver |
| SEASOLIN | —Non Chemical Preserver of Color and Freshness |



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 TORONTO 10, CANADA 98 Tynes Drive

Flashes on suppliers

REYNOLDS METALS CO.: The appointment of **GENE EVANS** as assistant manager of company's meat and dairy packaging market has been announced by **PAUL A. MURPHY**, vice president of Reynolds Aluminum Sales Co. and general manager of Reynolds packaging markets. Evans



GENE EVANS

has been with the firm for seven years. Prior to his new appointment, he served as division sales manager for consumer products in Chicago and San Francisco, Calif.

ROBERT REISER & CO., INC.: **JACK LANZ** has joined the staff of this Boston firm, which has recently been appointed the sole distributing agent in North and South America and Australia for the Swiss emulsifier. The emulsifier is a two-stage meat emulsifying mill which operates either with two plates and two knife heads installed together, or a colloid head with one plate and one knife head installed together, Lanz reported.

WEST VIRGINIA PULP & PAPER COMPANY: **JOHN O. FRAHM** has been appointed district sales manager of the company's Chicago area Multiwall bag division, it was announced by **TOM L. JONES**, regional sales manager. In addition to the Chicago metropolitan area, Frahm will also cover most of northern Illinois and the Milwaukee, Wis., area.

AMERICAN VISCOSE CORP.: A new distribution center for Avisco cellophane has been opened by the firm's film division at 8900 Chancellor Row, Brook Hollow, just outside of Dallas. The Dallas district sales office, formerly at 556 Merchandise Mart building, is also located at the new center.

CROWN ZELLERBACH CORP.: **ROY R. GRUNDY** has been appointed Chicago sales representative for this firm's Western-Waxide division.

PACKAGE PRODUCTS CO., INC.: **PRICE H. GWYNN, III**, has been named vice president of sales for this Charlotte, N. C., firm. **RALPH H. ALEXANDER, JR.**, has been named secretary of the company and eastern district sales manager, and **MEL E. KESTER** has been made assistant vice

president and director of design and art. **FARREL F. POTTS** has been made sales manager of Herald Press, the firm's commercial printing division.

JOSAM MANUFACTURING CO.: The appointment of **NEIL R. TROUT** as assistant sales manager for this Michigan City (Ind.) manufacturer of plumbing drainage products has been announced by **LOREN H. BONNETT**, general sales manager.

MILPRINT, INC.: Two additions to the sales staff of this Milwaukee flexible packaging firm are **RALPH F. COX** and **PAUL SILVERSTEIN**. Cox will represent the firm in western Massachusetts and Connecticut and will make his headquarters in West Springfield, Mass. Silverstein, who will headquarter in the New York office, will represent the firm in that area.

DIAMOND CRYSTAL SALT CO.: **HENRY I. KEVES** has been promoted to the newly-created post of technical service engineer for this St. Clair, Mich., firm. Keves will work directly with customers in the meat industry on engineering problems concerned with the use of salt.

AMERICAN CAN CO.: **J. WHITNEY KING** has been appointed manager of sales promotion and advertising of the Canco division of the company, according to **ROBERT C. STOLK**, vice president in charge of the Canco sales department. King formerly headed Canco sales promotion activities, which have now been combined with the division's advertising functions.

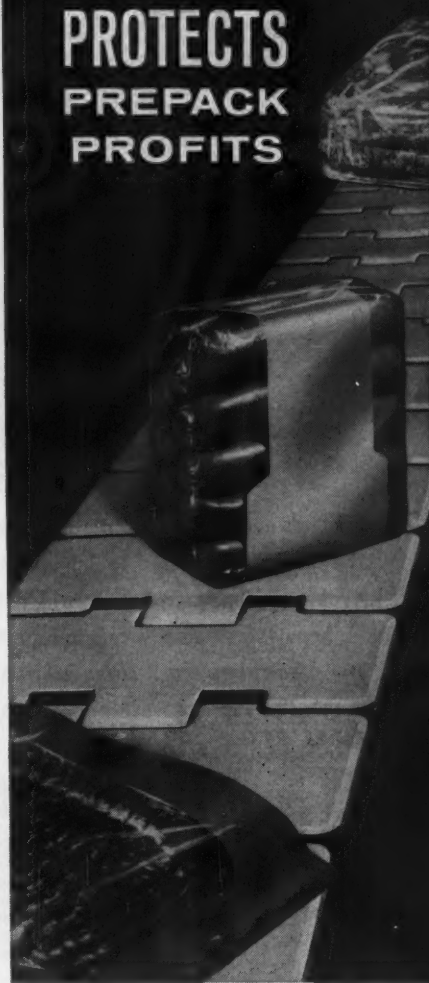
E. I. DU PONT DE NEMOURS & CO., INC.: The firm's film department has announced a major expansion which will almost double the present facilities of its Chestnut Run sales development and customer service laboratory near Wilmington. Construction, which is expected to be completed early next year, will add about 23,000 sq. ft. of floor space to the four-year-old laboratory at a cost of more than \$1,000,000. The laboratory will house about 140 persons.

REFRIGERATION APPLIANCES, INC.: The addition of **RUSSELL B. BASS** to the sales organization of this Chicago firm has been announced by **FRANK KLAAS**, vice president in charge of sales for the company.

TRANTER MANUFACTURING, INC.: **DANIEL F. PILLOW** has been named sales and service manager for the "Kold Hold" division of this Lansing, Mich., firm. Pillow will be in charge of merchandising and service programs for all the division products.

Another **PLUS** value..

PROTECTS PREPACK PROFITS



One glance at the simple design and smooth finish components of Rex TableTop Chains tells you they are easier to keep clean. But they pick up packing profits in other ways, too. Precision construction, maximum strength and wear resistance, reduced weight—all add up to longer life and smoother operation.

It will pay you to call your nearby Rex Distributor. Or mail the coupon.

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CHAIN Belt Company 103
4635 W. Greenfield Ave.
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☐ Please send my copy of TableTop Bulletin 5860. ☐ Have a Rex man call.

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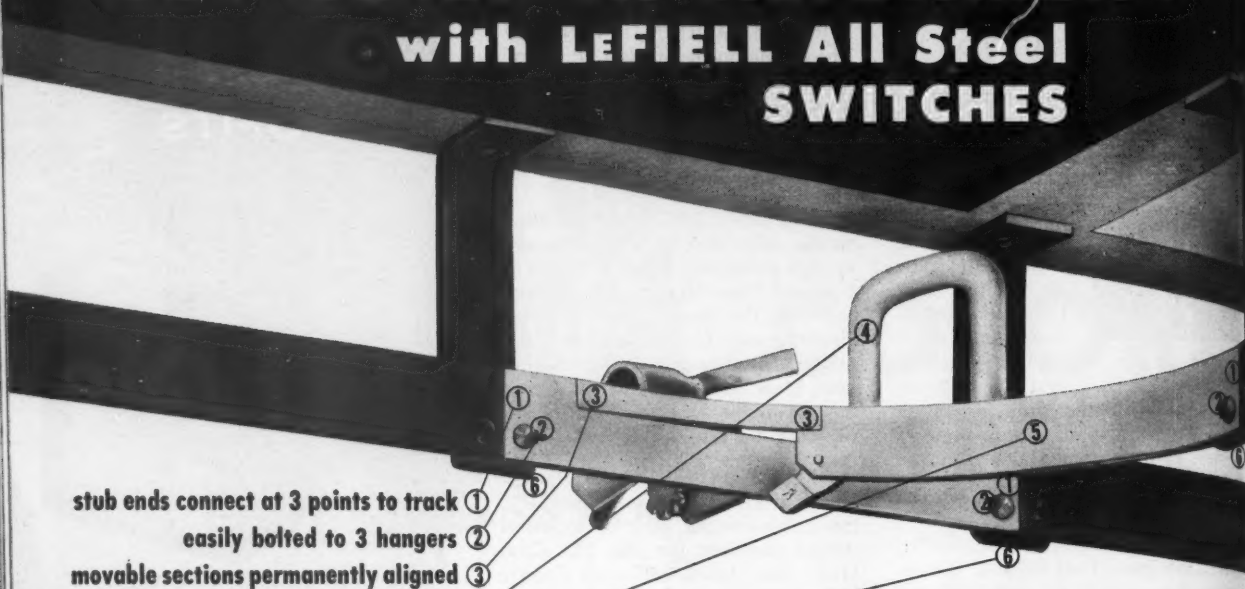
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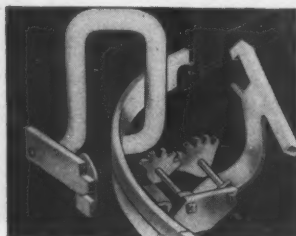
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Save 75% Installation Time -

GET BUILT-IN ALIGNMENT with LEFIELL All Steel SWITCHES

- 
- ① stub ends connect at 3 points to track
 - ② easily bolted to 3 hangers
 - ③ movable sections permanently aligned
 - ④ heavy steel yoke forms rigid unit
 - ⑤ complete track curve built in
 - ⑥ hanger lips support track and switch
- THREE STYLES AVAILABLE**

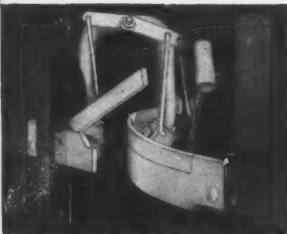


GEAR OPERATED*— trouble-free and rugged

Switch is always fully closed or fully opened. Safety stop moves into place on one track as the other is opened preventing dropped loads. Lifetime trouble-free use.

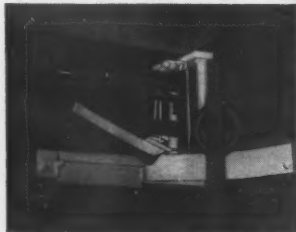
AUTOMATIC*—no open ends, no dropped loads

Weight and forward motion of approaching load along either rail actuates switch, closing one rail, opening other. Smooth safe action assured. No maintenance.



AUTO. FOR DROP FINGER CONVEYOR SYSTEM*— no more hand switching

Switch mechanism above conveyor chain. All switching time saved. No delay in feeding conveyor. No jamming. Smooth trouble-free action.



*all switches available for $\frac{1}{2}$ "x2 $\frac{1}{2}$ " or $\frac{3}{8}$ "x2 $\frac{1}{2}$ " track gear operated and standard automatic switches available in 1R, 1L, 2R, 2L, 3R, 3L, 3 way R, 3 way L types.

automatic cut-through and automatic 3-throw switches available. automatic conveyor switch available in 1R, 1L, 2R, 2L types, and for hangers with 13" drop. Can be made for longer drop.

Le Fiell heavy duty steel switches also available for $\frac{1}{2}$ "x3" and 1-15/16" round bleeding rails.

without question

Finest in the Industry!

Built on different principle

- No curves to bend, no fitting required, no holes to line up, no corner blocks needed, nothing can break or get out of line.
- Exclusive heavy steel yoke holds point in rigid alignment vertically and horizontally.
- All LeFiell switches have identical dimensions and connecting holes. All connections are made on track center lines.
- Installation of new track system with LeFiell switches is simple. Three 2-hole or 3-hole track hangers are used to bolt switch into permanent alignment with track system. Save 75% of time installing as only simple cutting of track is necessary. Costs less installed than so called "less expensive" switches.

**YOU SHOULD INSTALL LEFIELL SWITCHES
AND SAVE MONEY, SAVE TIME,
GET YEARS OF UNINTERRUPTED SERVICE**

ALSO manufacturers of TRACK HANGERS, INCLINE CONVEYORS, KNOCKING PEN DOORS, HOISTS, ELEVATING PLATFORMS, SMOKEHOUSE DOORS, CAGES, TREES, TRUCKS, and other time and money saving equipment. WRITE FOR CATALOG to Dept. G.

LEFIELL COMPANY

1485P Fairfax Avenue, San Francisco, Calif.

Designers and Manufacturers of Meat Industry Equipment for Nearly Forty Years

The Meat Trail...

Swift Beef Operation in Chicago to Close June 13

Swift & Company will close its beef dressing operation in Chicago as of June 13, marking the end of slaughtering at the Chicago plant, WALTER SCHUTTE, plant manager, announced this week.

"After careful study," Schutte said, "it was decided that rehabilitation of Chicago beef facilities is not economical. The decision was accelerated by fire on May 2, which damaged beef and beef cutting facilities."

Damage from the fire of undetermined cause was estimated at \$200,000.

Although the fire was a major factor in the decision, Schutte explained, a continued study had revealed that it no longer was economically sound to continue beef operations in Chicago.

Operations that will continue in Chicago include dry sausage, oil and lard refining, margarine, Pard dog food, industrial oils, soap, animal feed and adhesives and the general office and research laboratories.

Approximately 3,000 persons will be employed by Swift in the Union Stockyards area. About 300 employees are affected by the beef closing. Some will be reassigned to other jobs in accordance with the plant seniority system, and others will be considered for early pensions or separation pay if qualified, Schutte said.

PLANTS

Selected & Perfected Meat Co., Inc., has been established in Philadelphia for "the purchase, sale and processing of meat and meat products."

Construction of the first slaughterhouse in Quemado, N. M., has been approved by the Catron County department of public health.

The former Armour and Company packing plant located at 1040 Broadway in Macon, Ga., has been sold to L. P. BURNEY and HARRY W. FARGASON. The new owners reported the building was purchased principally as an investment, with the hope that the facilities will attract an independent

packing concern to Macon. The structure still houses the packing machinery and cold storage equipment used by Armour. Armour closed its Macon operations several months ago.

Irish-McBroom Meat Packing Co. has announced the closing of its plant near Eugene, Ore., because the plant was located in the path of one of Oregon's new super-highways. The firm has dismissed its 30 employees. Company officials reported that future plans are uncertain.

Chadbourn Packing Co., Inc., Chadbourn, N. C., has filed articles of incorporation listing authorized capital of \$100,000. Incorporators of the firm are A. B. BRADY, W. C. BLACK and A. B. DAWSEY, JR.

Folger Provision Co. has been organized in Toledo by FRED J. FOLGER, JR., president of the former Jacob Folger Packing Co., and ROBERT E. ANSTED. The company now is distributing sausage and meat loaves. Smoked meat will be available when the construction of the firm's new

Morrell Gives and Receives Salute as Sioux Falls Plant Observes Golden Anniversary

John Morrell & Co., which published a special salute to the people of Sioux Falls, S. D., April 28 in the Sioux Falls *Argus-Leader* in marking the 50th anniversary of the Morrell Sioux Falls plant, received a salute, in turn, from Rep. GEORGE S. MCGOVERN (D-S.D.) in the *Congressional Record* of April 30.



C. I. SALL

"One of the most important institutions in the economic life of South Dakota is the John Morrell & Co. meat packing firm at Sioux Falls, S. D.," Rep. McGovern said in an extension of remarks inserted in the *Record*. "For half a century this splendid industrial firm has provided an invaluable contribution to the farmers, workers, businessmen and consumers of the Sioux Falls area. The high quality Morrell products are known and enjoyed on the tables of America from Maine to California. Thousands of working men and women have benefited from the substantial payroll provided by the company. South Dakota's vital livestock industry has profited beyond measure

by the purchases of Morrell buyers."

Rep. McGovern also praised the company's labor-management relations and paid special tribute to the six men who have served as general manager of the Sioux Falls plant since it was opened in 1909, as well as to W. W. MCCALLUM, president of the company, and GEORGE M. FOSTER, chairman of the board of directors. C. I. SALL is the present general manager of the plant.

Part of Morrell's salute to the people of Sioux Falls also was inserted in the *Congressional Record*. "In June 1909," the article notes, "it seemed likely that the meat packing firm which began operations in the old Green plant would be little known nor long remembered. It took three days to dress the first 50 hogs which had been purchased—not an auspicious beginning for a company which now processes 660 hogs an hour."

The article recorded the growth of the plant despite two World Wars and a major depression.

Although operations started slowly, it soon was apparent that the original plant would not be sufficient for long. Additional land was purchased and construction was started on new buildings in mid-1910. By the middle of 1911 the Green plant was abandoned and operations centered in

the new Morrell Sioux Falls plant.

The plant continued to grow and by 1924 production increased to 5,000 hogs per day. In 1948 four new plant buildings, department additions and a modern three-story office building were constructed. Today the plant is one of the most complete, compact, up-to-date and sanitary in the nation. It has facilities for slaughtering and processing 95 cattle, 200 lambs and 660 hogs hourly.

"As of March 31, 1959," the article concludes, "the records show the Sioux Falls plant had killed 41,105,759 hogs, 4,377,643 cattle, 5,856,-



G. M. FOSTER



W. McCALLUM

387 lambs and 109,054 calves. Thus, more than 51,000,000 head of livestock have been purchased in this area and processed for America's tables since the Sioux Falls plant opened in May 1909."

smokehouse is completed. Folger is president of the new firm, and Ansted is secretary-treasurer.

A housewarming party was held by Heineman & Stern on May 13 to mark the completion of the firm's new San Francisco plant, three times the size of the old plant. The Heineman & Stern company, which produces sausage and corned beef products, has been in operation since 1877.

The Capitol Rendering Co., Baton Rouge, La., owned and operated by ROY E. WALLACE for the past 17 years, has been sold to Sars Inc., with plants at Loxley, Ala., and Atlanta, Ga. Wallace reports that he is devoting his time to oil leasing for several major companies in Louisiana. The Sars firm has been incorporated in the state as Sars of Louisiana, Inc., to process meat and meat by-products.

JOBS

E. C. BEASLEY has been appointed manager of sales operations for the Oklahoma City plant of Armour and Company, succeeding A. W. BROWN, who has been transferred to the company's Kansas City plant. Beasley, who has been with Armour since 1940, was formerly manager of the firm's Fort Smith, Ark., branch.

BILL BRINKER has been appointed general manager of Marhoefer Packing Co., Inc. of Iowa, located in Postville, Ia. Brinker has served with the company for many years as plant superintendent.

J. F. JOHNSON has been appointed district sales manager for the Denver-Pueblo area of the newly-formed grocery products division of Armour and Company, Chicago.

JAMES I. KENYON has been named Detroit area sales manager for The Rath Packing Co. He succeeds JAMES

SCHLINDWEIN, who recently resigned. Kenyon had previously served as manager of car route carcass beef sales in the company's general office in Waterloo, Ia. He has been with the Rath company since 1938.

T. O. McMULLAN has been promoted to manager of the Miami sales branch of Wilson & Co., Inc. McMullan started with Wilson in 1936 as a student salesman in Miami. He was made office manager of the firm's sales branch in Memphis, Tenn., in 1941. He then served as office manager of the sales branches in Birmingham, Ala., and Atlanta, Ga. In 1947 he returned to the Miami branch as office manager, a post he held until his latest appointment.

TRAILMARKS

Queen Packing Corp., Rochester, N. Y., has been awarded the 1959 seal of approval for humane slaughter of livestock by the American Humane Association. This is the second year that the Queen Packing firm has been awarded the seal.

DAVID OHSE, vice president of Ohse Meat Products, Inc., Topeka, Kan., has been appointed membership director of the Kansas Independent Meat Packers Association for 1959 by KIMPA president C. B. MURRAY of Winchester Packing Co., located in Hutchinson, Kan.

Parise Sales Co., Seattle; Heath Distribution Co., Spokane, Wash.; Best Maid Products, Portland, and George-Hall Distribution Co., Denver, have been appointed as distributors of Leo's Quality Foods products, according to PERRY N. ROWE, general manager of the Los Angeles firm.

F. E. BORCHERS, general manager of the Omaha, Neb., plant of Swift & Company, has been nominated as a



RADIO AND TELEVISION appearances are not unfamiliar to the three French-Canadian packer employees above. Known as "Les Joyeux Camarades," or "the happy comrades," the three men are employees of Canada Packers, Ltd., in Hull, Quebec. Charlie Beauparlant (left) is responsible for a city ledger in the firm's credit department; Jean-Guy Marinier (center) is of the sales promotion and advertising department, and Lucien Ricard is supervisor of the plant. The trio caters to groups that are unable to afford professional entertainment. They arrange shows and concerts for hospitals, orphanages, schools and seminars.

candidate for the board of directors of the Omaha Chamber of Commerce.

MAURICE N. WITT is celebrating his 40th year of continuous service with



M. N. WITT

Swift & Company this month. Witt is the head of the hide department at the Chicago general office. Witt started his career with Swift as a student in the by-products department at South Omaha, Neb., in 1919.

He has been head of the hide department since 1930. Among his achievements while serving with Swift are the introduction and promotion of brine cured hides.

R. S. MUNN, president and general manager of Burns & Co., Ltd., East Calgary, Alberta, has been elected a director of Canadian Western Natural Gas Co., Ltd., Calgary. Munn is also president of Modern Packers, Ltd., and Dominion Provisions, both owned by Burns & Co. and located in Montreal. He is a past president of the Meat Packers Council of Canada.

HOYT CONLEY, assistant research director for Armour and Company, was a featured speaker at a recent dinner meeting of the Wisconsin Chemical



OWNERS OF 200,000,000th animal to go through Sioux City Stockyards in its 72-year history are congratulated by Ernest Bruckner (left), president of Sioux City Market News and Educational Foundation. The 1,260-lb. Angus steer, owned by Wilfred Wurth and Mrs. Wurth of Romsen, Ia., was sold to Sioux City Dressed Beef, Inc., for 50c per pound.

Protect sales appeal



This vacuum packaging pouch of "Mylar" and polyethylene is made for the Corkhill Division of Swift & Company, Baltimore, Md., by an Authorized Converter of Du Pont "Mylar".

Use vacuum packages made with strong, durable Mylar[®] to virtually eliminate fading

Corkran Hill, like other leading packers, gives its packaged meats the extra protection and sales appeal of vacuum packages made with polymer barrier coated "Mylar"[®] polyester film and polyethylene.

These new vacuum packages have good clarity; superior strength and durability; virtually eliminate fading and greening; and have low gas permeability, even at high humidities. This means greater impulse-sales

appeal and reduced costs because of fewer packaging failures.

You, too, can give luncheon meats—and franks—extra protection and sales appeal by specifying vacuum packages made with "Mylar". For the names of converters who supply vacuum packaging materials made with "Mylar", send the coupon below to: E. I. du Pont de Nemours & Co. (Inc.), Wilmington 98, Delaware.

*Du Pont's registered trademark for its brand of polyester film.



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E. I. du Pont de Nemours & Co. (Inc.),
Film Dept., Room 9420N, Nemours Bldg., Wilmington 98, Del.

Please send the names of converters who supply vacuum packaging materials made with "Mylar".

Name _____ Title _____
Company _____
Address _____ City _____ State _____



IN COOPERATION with the foreign policy of the U. S. government, Weiland Packing Co., Inc., Phoenixville, Pa., played host to four visitors from Tokyo, Japan. Shown above (l. to r.) are Donald Tubbs (former Weiland plant manager), management consultant in Japan; Takeo Iino, manager, Nissin Meat Products Co., Ltd., Japan; Milsukuni Suzuki, executive vice president, Nissin Meat Products; Sanya Suzuki, also with Nissin, and Carl H. Weiland, president of the Weiland firm. The Japanese packers found the high wage and fringe benefits available to American workmen hard to believe. The skilled Japanese workman earns 15c an hour and unskilled workers earn 9c an hour during a six-day work week.

Engineers' Society in Milwaukee. Conley spoke on market research.

CLARENCE J. ALLEN of Patrick Cudahy, Inc., has been elected president of the Milwaukee, Wis., chapter of the

American Institute of Industrial Engineers.

HARRY STOLL of the Madison, Wis., plant of Oscar Mayer & Co., served as discussion leader at a business career

seminar for 100 seniors from Madison and suburban high schools. The May 9 seminar was sponsored by the Madison chapter of the National Office Management Association.

SCOTT METCALF of Crown Hotel and Restaurant Supply Co., Pasadena, Cal., has been elected district governor for Rotary International.

DEATHS

FRANK LEGATZKE, JR., 45, partner in Legatzke & Phelan, Chicago animal by-products brokerage firm, died May 7 after a short illness. JOHN D. PHELAN will continue the operation of the firm under the same name. Legatzke, who had been in the industry 16 years, was formerly associated with E. G. James Co., another Chicago brokerage firm. He is survived by his widow, EVELYN, and two sons, LEE and LARRY.

WILLIAM A. WEBBER, SR., 60, president of Webber Sausage Co., Inc., Cynthia, Ky., died recently. Webber had served as president of the sausage manufacturing firm since 1930.

TOM GUNNING, 42, sales coordinator for Wm. J. Stange Co., Chicago, died recently. Gunning had been president of American Spice Mills at the time the company was acquired by Stange.

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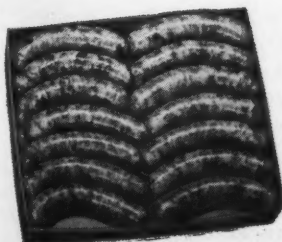
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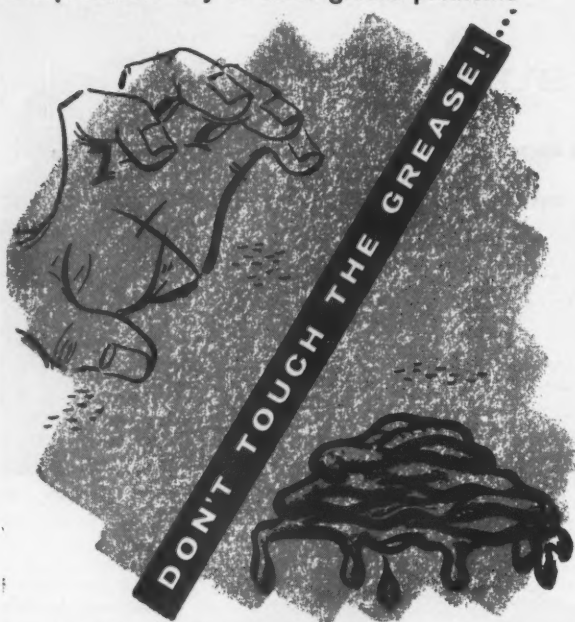
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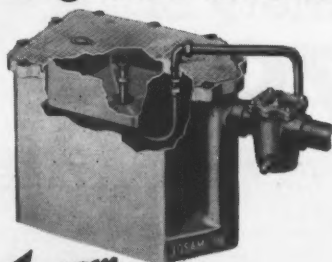
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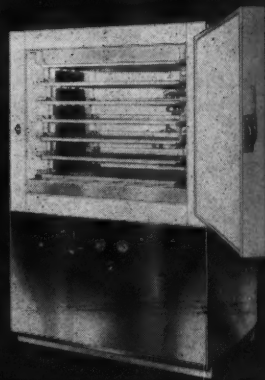
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ALL MEAT . . . output, exports, imports, stocks

Meat Production Largest In Weeks

Meat production under federal inspection for the week ended May 9 exceeded the 400,000,000-lb. mark for the first time in weeks, as volume for the period rose to 402,000,000 lbs. from 394,000,000 lbs. for the previous week. Output of meat last week was 7 per cent larger than the 377,000,000 lbs. produced in the same week last year. The week's rise in total meat volume was mostly of beef, as slaughter of hogs and pork production were down. Veal and lamb output were also up slightly. Cattle kill was on even terms with that of last year, while hog slaughter held on to its moderately broad margin over kill last year. Estimated slaughter and meat production by classes appear below as follows:

| Week Ended | BEEF | | PORK (Excl. lard) | | |
|--------------|---------------|-------------------------|----------------------|-------------------------|--|
| | Number M's | Production Mil. lbs. | Number M's | Production Mil. lbs. | |
| May 9, 1959 | 345 | 207.3 | 1,230 | 171.1 | |
| May 2, 1959 | 334 | 193.4 | 1,285 | 178.0 | |
| May 10, 1958 | 345 | 195.8 | 1,111 | 154.9 | |

| Week Ended | VEAL | | LAMB AND MUTTON | | TOTAL MEAT PROD. Mil. lbs. |
|--------------|---------------|-------------------------|--------------------|-------------------------|-------------------------------------|
| | Number M's | Production Mil. lbs. | Number M's | Production Mil. lbs. | |
| May 9, 1959 | 90 | 10.9 | 255 | 12.2 | 402 |
| May 2, 1959 | 91 | 10.7 | 245 | 12.0 | 394 |
| May 10, 1958 | 101 | 12.1 | 279 | 13.9 | 377 |

1958-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 309,541.

1958-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)

| Week Ended | CATTLE | | HOGS | | |
|--------------|--------|---------|------|---------|--|
| | Live | Dressed | Live | Dressed | |
| May 9, 1959 | 1,045 | 601 | 244 | 139 | |
| May 2, 1959 | 1,034 | 579 | 243 | 138 | |
| May 10, 1958 | 1,008 | 568 | 244 | 139 | |

| Week Ended | CALVES | | SHEEP AND LAMBS | | LARD PROD. Per cwt. |
|--------------|--------|---------|--------------------|---------|---------------------------|
| | Live | Dressed | Live | Dressed | |
| May 9, 1959 | 215 | 121 | 98 | 48 | 40.5 |
| May 2, 1959 | 210 | 119 | 98 | 49 | 42.4 |
| May 10, 1958 | 214 | 120 | 101 | 49 | 40.0 |

Meat Animal Production Last Year 2nd Largest On Record

Farm production of meat animals in 1958 totaled 48,700,000,000 lbs. live weight, or 4 per cent more than the 46,800,000,000 lbs. in 1957, according to the Crop Reporting Board. The 1958 production was the second highest on record, exceeded only by the 49,800,000,000 lbs. in 1955. Cattle and calf production amounted to 57 per cent of the total, hogs 40 per cent with the remaining 3 per cent coming from sheep and lambs.

Gross income (cash receipts plus value of home consumption) from meat animals amounted to \$11,500,000,000, 18 per cent more than the \$9,800,000,000 in 1957. The 1958 gross income was the second highest of record, exceeded only by the \$11,900,000,000 in 1951.

Production of cattle and calves amounted to 27,700,000,000 lbs., 3 per cent more than the 26,800,000,000 lbs. in 1957. Gross income from cattle and calves in 1958 amounted to \$7,400,000,000, the largest for any year on record, exceeding the \$6,100,000,000 gross income in 1957.

000 gross income in 1957.

Hog production was estimated at 19,400,000,000 lbs., up 5 per cent from the 18,500,000,000 lbs. the previous year. Gross income in 1958 from hogs at \$3,700,000,000 was 11 per cent larger than the \$3,300,000,000 compiled in 1957.

Production of sheep and lambs in 1958 amounted to 1,600,000,000 lbs., 6 per cent above 1957 production. Record production was 2,300,000,000 lbs. in 1942. Gross income was \$363,000,000 in 1958 compared with a \$337,000,000 gross income in 1957.

Meat Index In Fair Decline

Meats were among consumer commodities which declined in price during the week ended May 5, Bureau of Labor Statistics wholesale price indexes indicated. The wholesale price index on meats was 102.0, down from 102.8 for the previous week. The average primary market price index at 119.6 was down from 119.8. The same indexes for the corresponding week last year were 117 and 119.5 per cent, respectively.

First Quarter 1959 U. S. Meat Imports From Canada Off 28 %

United States meat imports from Canada during the first quarter of 1959 dropped 28 per cent from the same period in 1958 to a little over 22,000,000 lbs. The decrease, according to Canadian inspection data, was in beef and veal. Imports of these meats in the first quarter of 1959 dropped 76 per cent from the first quarter of 1958, or from 15,156,000 lbs., to 3,640,000 lbs.

Canadian shipments of other types of meat to the U. S. increased. Pork imports rose 16 per cent to about 14,000,000 lbs. in the first quarter of 1959 and are expected to continue high the rest of the year. Hogs are plentiful in Canada, and the Canadian government has bought pork to support prices at guaranteed levels. The Canadian Agricultural Stabilization Board's stocks of pork cuts exceeded 52,500,000 lbs. at the end of March 1959.

U. S. imports of beef from all sources are expected to remain level or to rise moderately during 1959. Large shipments from Australia will probably be offset by decreases in imports from Argentina, New Zealand and Canada.

Danes Protest Italy Beef Ban

Denmark, which shipped about 93,000,000 lbs. of beef and veal to Italy in 1958, is protesting Italy's decision to bar fresh and chilled beef and veal imports in order to support livestock prices. Denmark is the country primarily affected by the Italian ban. Most other exporters supply live cattle or frozen low-grade meat, neither of which is embargoed.

OMAHA, DENVER MEATS

(Carcots, cwt.)

Omaha, May 13, 1959

| | |
|--------------------------------------|-------------|
| Choice steer carc., 5/700 lbs. | 45.75 |
| Choice steer carc., 6/800 lbs. | 45.25 |
| Choice steer carc., 8/900 lbs. | 45.00 |
| Good steer carc., 700/down | 43.25@43.75 |
| Choice heifer carc., 5/700 lbs. | 44.75@45.25 |
| Good heifer carc., all wts. | 42.50@42.75 |
| Cow, util., c-c. | 34.50@35.00 |

Denver, May 12, 1959

| | |
|--------------------------------------|-------------|
| Choice steer carc., 7/800 lbs. | 45.00 |
| Choice steer carc., 8/900 lbs. | 44.25@44.75 |
| Good steer carc., 7/800 lbs. | 43.00 |
| Choice heifer carc., 5/700 lbs. | 44.25@44.75 |
| Good heifer carc., 5/700 lbs. | 43.00 |

MONTHLY HOG-CORN RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

| | Barrows and gilts av. per cwt. | No. 3 Corn yellow per bu. | Ratios based on barrows and gilts |
|-----------|--------------------------------------|---------------------------------|---|
| Apr. 1959 | \$16.28 | \$1.283 | 17.7 |
| Mar. 1959 | 16.12 | 1.297 | 13.4 |
| Apr. 1958 | 20.08 | 1.288 | 16.1 |

PROCESSED MEATS . . . SUPPLIES

Canada Livestock Industry Has Banner Year In 1958; Meat Output, Exports Up

THE Canadian livestock and meat industry enjoyed a banner year last year, the annual review published by the Dominion Department of Agriculture indicated. The situation in regard to animal population was varied, however, with that of cattle at a two-year low, while the hog count was at a record high. The sheep population was up for the second consecutive year, but it was not a record.

The Canadian cattle population as of December 1, 1958 numbered 10,112,000 head compared with 10,293,000 head a year earlier. The December 1 cattle count showed a small gain over the number on farms six months earlier, whereas the 1957 change showed a decline over the same six-month period.

Canada's hog population as of December 1 was a record 6,880,000 head, or about 32 per cent larger than the 5,160,000 head a year earlier. This was the sharpest increase in hog numbers for any one year on record in the dominion. The December 1 hog count was also up from the number reported on June 1. Farrowings in the last two years have more than offset marketings from June to December, while in previous years the reverse marketing situation was most generally the rule.

The December 1 sheep population at 1,140,600 head was up from 1,111,500 head a year earlier, but down

from the June 1 count of 1,696,000 head. Marketings in the six months from June to December invariably continue while the lambing season covers the first three or four months of the year.

Slaughter of livestock in Canada last year was in line with population. Cattle kill under inspection at 1,889,280 head was down from 1,986,251 in 1957; hog slaughter at 5,963,928 compared with 4,971,477, and calf kill of 784,767 was at its lowest in years. Slaughter of sheep and lambs in 1958 numbered 548,970 head, for its smallest count in years.

Meat production under federal inspection in Canada last year totaled 2,064,866,760 lbs., warm carcass weight for a 5 per cent increase over 1957 volume of 1,955,869,190 lbs. The increase in volume of pork more than offset declines in production of other meats. Of the 1958 meat production 966,187,957 lbs. were beef, down from 1,004,290,238 lbs. in 1957; 976,969,136 lbs. pork, up from 812,155,506 lbs.; 97,070,333 lbs. veal, down from 113,437,974 lbs.; and 24,639,334 lbs. lamb and mutton, down from 25,985,472 lbs. in 1957.

Exports of cattle and calves from Canada last year numbered 670,484 head of which 667,007 head came to the United States, and up sharply from 387,532 and 384,130, respectively, in 1957. This was in sharp con-

trast to 1956 exports of 56,517 head. Exports of beef and veal totaled 54,939,900 lbs. of which 53,314,500 lbs. came to the U. S. Canadian exports of other livestock and meats were small by comparison.

AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 177,700,000 lbs. on May 2. This volume was up 18 per cent from 150,800,000 lbs. in stock a year earlier.

Stocks of lard and rendered pork fat totaled 53,200,000 lbs. for a 65 per cent gain over the 32,300,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

| | May 2 stocks as percentages of inventories on | Apr. 18 | May 1 |
|--|---|---------|-------|
| HAMS: | | 1959 | 1958 |
| Cured, S.P.-D.C. | 113 | 106 | 106 |
| Frozen for cure, S.P.-D.C. | 108 | 106 | 106 |
| Total hams | 108 | 106 | 106 |
| PICNICS: | | | |
| Cured, S.P.-D.C. | 127 | 112 | 112 |
| Frozen for cure, S.P.-D.C. | 90 | 77 | 77 |
| Total picnics | 102 | 88 | 88 |
| BELLIES: | | | |
| Cured, D.S. | 105 | 77 | 77 |
| Frozen for cure, D.S. | 100 | 106 | 106 |
| Cured, S.P.-D.C. | 106 | 97 | 97 |
| Frozen for cure, S.P.-D.C. | 100 | 100 | 100 |
| OTHER CURED MEATS: | | | |
| Cured and in cure | 103 | 96 | 96 |
| Frozen for cure | 111 | 213 | 213 |
| Total other | 108 | 149 | 149 |
| FAT BACKS: | | | |
| Cured, D.S. | 108 | 96 | 96 |
| FRESH FROZEN: | | | |
| Loins, spare ribs, neckbones, trimmings, other | 94 | 120 | 120 |
| TOT. ALL PORK MEATS | 102 | 118 | 118 |
| LARD & R.P.F. | 108 | 106 | 106 |
| Pork livers | 111 | 108 | 108 |

DOMESTIC SAUSAGE

| | |
|--------------------------------|-----------------|
| Pork sausage, bulk (incl. lb.) | |
| 1-lb. roll | 33 1/2 @ 38 1/2 |
| Pork saus., s.c., 1-lb. pk. | 51 @ 57 |
| Franks, s.c., 1-lb. pk. | 53 1/2 @ 72 |
| Franks, skinless, | |
| 1-lb. package | 50 |
| Bologna, ring (bulk) | 48 1/2 @ 55 |
| Bologna, art. cas., bulk. | 41 @ 45 |
| Bologna, s.c., sliced, | |
| 6-7 oz. pk., doz. | 2.71 @ 3.60 |
| Smoked liver, s.c., bulk | 49 1/2 @ 57 |
| Smoked liver, a.c., bulk | 37 @ 46 |
| Polish saus., self-serv. | 73 @ 81 |
| New Eng. lunch spec. | 60 @ 64 |
| aliced, 6-7 oz. doz. | 3.84 @ 4.92 |
| Olive loaf, bulk | 46 1/2 @ 52 |
| O.L., sliced 6-7 oz., doz. | 2.88 @ 3.84 |
| Blood, tongue, n.c. | 68 |
| Blood, tongue, a.c. | 45 1/2 @ 64 |
| Pepper loaf, bulk | 50 1/2 @ 64 |
| P.L., sliced 6 oz., doz. | 3.15 @ 4.80 |
| Pickle & pimento loaf | 43 1/2 @ 52 |
| P & P, loaf, sliced, | |
| 6-7 oz., dozen | 2.88 @ 3.60 |

DRY SAUSAGE

| | |
|-------------------------|-------------|
| (incl. lb.) | |
| Cervelat, ch. hog bungs | 1.01 @ 1.03 |
| Thuringer | 63 @ 65 |
| Farmer | 85 @ 87 |
| Holsteiner | 73 @ 75 |
| Salami, B.C. | 93 @ 95 |
| Salami, Genoa style | 1.01 @ 1.03 |
| Salami, cooked | 52 @ 54 |
| Pepperoni | 84 @ 86 |
| Sicilian | 93 @ 95 |
| Goteborg | 85 @ 87 |
| Mortadella | 59 @ 61 |

SEEDS AND HERBS

| | | |
|------------------|-------|--------|
| (incl. lb.) | Whole | Ground |
| Caraway seed | 22 | 27 |
| Cominos seed | 51 | 56 |
| Mustard seed | | |
| fancy | 23 | |
| yellow Amer. | 17 | |
| Oregano | 41 | 50 |
| Coriander | | |
| Morocco No. 1 | 20 | 24 |
| Morjoram, French | 54 | 63 |
| Sage, Dalmatian | | |
| No. 1 | 56 | 64 |

SPICES

| (Basis Chicago, original barrels, bags, bales) | | |
|--|-------|--------|
| | Whole | Ground |
| All-spice, prime | 86 | 96 |
| Resifted | 99 | 1.01 |
| Chili pepper | .. | 53 |
| Chili powder | .. | 53 |
| Cloves, Zanzibar | 58 | 63 |
| Ginger, Jam., unbl.... | 59 | 63 |
| Mace, fancy Banda | 3.50 | 3.90 |
| West Indies | .. | 3.50 |
| East Indies | .. | 3.20 |
| Mustard flour, fancy, .. | .. | 43 |
| No. 1 | .. | 38 |
| West Indies nutmeg | .. | 2.12 |
| Paprika, Amer. No. 1 .. | .. | 55 |
| Paprika, Spanish | .. | 90 |
| Cayenne pepper | .. | 61 |

| | |
|------------|----|
| Pepper: | |
| Red, No. 1 | 55 |
| White | 60 |
| Black | 39 |

SAUSAGE CASINGS

| | |
|---|-------------|
| (incl. prices quoted to manufacturers of sausage) | |
| Beef rounds: | (Per set) |
| Clear, 29/35 mm. | 1.15 @ 1.25 |
| Clear, 35/38 mm. | 1.05 @ 1.20 |
| Clear, 35/40 mm. | 85 @ 1.05 |
| Clear, 38/40 mm. | 1.05 @ 1.15 |
| Clear, 44/44 mm. | 1.30 @ 1.40 |
| Clear, 44 mm./up | 1.50 @ 1.60 |
| Not clear, 44 mm./dn. | 75 @ 85 |
| Not clear, 44 mm./up. | 85 @ 95 |
| Beef weasands: | (Each) |
| No. 1, 24 in./up | 14 @ 17 |
| No. 1, 22 in./up | 10 @ 15 |
| Beef middles: | (Per set) |
| Ex. wide, 2 1/2 in./up. | 3.60 @ 3.85 |
| Spec. wide, 2 1/2 in. | 2.45 @ 2.60 |
| Spec. med., 1 1/2 in. | 1.70 @ 1.85 |
| Narrow, 1 1/2 in./dn. | 1.15 @ 1.20 |
| Beef bung caps: | (Each) |
| Clear, 5 in./up | 27 @ 32 |
| Clear, 4 1/2 in. | 22 @ 27 |
| Clear, 4 1/4 in. | 15 @ 16 |
| Clear, 3 3/4 in. | 12 @ 14 |
| Not clear, 4 1/2 inch/up. | 13 @ 15 |
| Beef bladders, salted | (Each) |
| 7 1/2 inch/up, inflated | 20 |
| 6 1/2-7 1/2 inch, inflated | 14 @ 15 |
| 5 1/2-6 1/2 inch, inflated | 13 @ 14 |
| Pork casings: | (Per hank) |
| 29 mm./down | 4.30 @ 4.55 |
| 29/32 mm. | 4.25 @ 4.50 |
| 32/35 mm. | 3.20 @ 3.30 |
| 35/38 mm. | 2.50 @ 2.60 |
| 38/44 mm. | 2.20 @ 2.30 |

Hog bungs:

| | |
|-----------------------|-------------|
| (Each) | |
| Sow, 34 inch cut | 62 @ 66 |
| Export, 34 in. cut | 53 @ 59 |
| Large prime, 34 in. | 40 @ 46 |
| Med. prime, 34 in. | 28 @ 39 |
| Small prime | 16 @ 22 |
| Middles, cap off | 6 @ 8 |
| Hog skips | 1 @ 1 |
| Hog runners, green | 2 @ 2 |
| Sheep casings: | (Per hank) |
| 26/28 mm. | 5.60 @ 5.80 |
| 24/26 mm. | 5.45 @ 5.65 |
| 22/24 mm. | 4.00 @ 4.25 |
| 20/22 mm. | 3.75 @ 4.00 |
| 18/20 mm. | 2.60 @ 2.80 |
| 16/18 mm. | 1.50 @ 2.15 |

CURING MATERIALS

| | |
|----------------------------------|-------|
| Nitrite of soda, in 400-lb. cts. | |
| bbbs., del. or f.o.b. Chgo. | 11.15 |
| Pure refined gran. | |
| nitrate of soda | 1.60 |
| Pure refined powdered nitrate | |
| of soda | 1.60 |
| Salt, paper sacked, f.o.b. | |
| Chgo. gran, carlots, ton | 90.50 |
| Rock salt in 100-lb. | |
| bags, f.o.b. whse., Chgo. | 28.50 |
| Sugar: | |
| Raw, 96 basis, f.o.b. N. Y. | 4.50 |
| Refined standard cane | |
| gran, basis (del'd) | 0.00 |
| Packers curing sugar, 100- | |
| lb. bags, f.o.b. Reserve | |
| La., less 2% | 1.60 |
| Dextrose, regular: | |
| Celose, (carlots, cwt.) | 1.20 |
| Bx-warehouse, Chicago | 1.20 |

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

May 12, 1959

WHOLESALE FRESH MEATS CARCASS BEEF

| Steers, gen. range: | (carlots, lb.) |
|---------------------|----------------|
| Prime, 700/800 | none qtd. |
| Choice, 500/600 | 46 |
| Choice, 600/700 | 46 |
| Choice, 700/800 | 46 |
| Good, 500/600 | 44 |
| Good, 600/700 | 44 |
| Bull, 600/700 | 38 1/2 @ 39 |
| Commercial cow | 36 @ 36 1/2 |
| Canner-cutter cow | 36 |

PRIMAL BEEF CUTS

| Prime: | (lb.) |
|----------------------|-------------------------------|
| Rounds, all wts. | 55 1/2 @ 56 |
| Trimmed loins, | 50/70 lbs. (incl.) .95 @ 1.05 |
| Square chucks, | 70/90 lbs. .42 1/2 |
| Arm chucks, 80/110 | .40 @ 40 1/2 |
| Ribs, 25/35 (incl.) | .75 @ 80 |
| Briskets (incl.) | .30 1/2 @ 31 1/2 |
| Naveles, No. 1 | .15 @ 16 1/2 |
| Flanks, rough No. 1. | .17 1/2 |

| Choice: | |
|----------------------|--------------------|
| Hindqtrs., 5/800 | .55 1/2 @ 56 |
| Foreqtrs., 5/800 | .38n |
| Rounds, 70/90 lbs. | .55 1/2 @ 56 |
| Trimmed loins, 50/70 | .76 @ 82 |
| Square chucks, | 70/90 lbs. .42 1/2 |
| Arm chucks, 80/110 | .40 @ 40 1/2 |
| Ribs, 25/35 (incl.) | .57 @ 62 |
| Briskets (incl.) | .30 1/2 @ 31 1/2 |
| Naveles, No. 1 | .15 @ 16 1/2 |
| Flanks, rough No. 1. | .17 1/2 |

| Good, (all wts.): | |
|-------------------|----------|
| Rounds | .53 @ 54 |
| Sq. chucks | .41 @ 42 |
| Briskets | .30 @ 31 |
| Ribs | .52 @ 54 |
| Loins | .71 @ 74 |

COW & BULL TENDERLOINS

| C&C grade, fresh | Job lots |
|------------------|-------------|
| Cow, 3 lbs./down | 90 @ 95 |
| Cow, 3/4 lbs. | 1.00 @ 1.08 |
| Cow, 4/5 lbs. | 1.18 @ 1.25 |
| Cow, 5 lbs./up | 1.28 @ 1.32 |
| Bull, 5 lbs./up | 1.28 @ 1.32 |

BEEF HAM SETS

| In sides, 12/up, lb. | .62 |
|------------------------|-----|
| Out sides, 8/up, lb. | .60 |
| Kneekies, 7 1/2/up lb. | .62 |

a-nominal, b-mid.

BEEF PRODUCTS

(Frozen, carlots, lb.)

| | |
|---------------------------|--------------|
| Tongues, No. 1, 100's | 32 1/2n |
| Tongues, No. 2, 100's | 30 |
| Hearts, regular 100's | 22n |
| Livers, regular, 35/50's | 30 @ 30 1/2n |
| Livers, selected, 35/50's | 34n |
| Lips, scalded, 100's | 11 1/2n |
| Lips, unscaled, 100's | 18 |
| Tripe, scalded, 100's | 7 |
| Tripe, cooked, 100's | 8n |
| Melts | 6 1/2 |
| Lungs, 100's | 7 |
| Udders, 100's | 5n |

FANCY MEATS

(lcl prices, lb.)

| | |
|--------------------------|----------|
| Beef tongues: | |
| corned, No. 1 | 41 |
| corned, No. 2 | 39 |
| Veal breads, 6/12 oz. | 1.16 |
| 12 oz./up | 1.30 |
| Calif tongues, 1-lb./dn. | 32 |
| Oxtails, fresh select | .22 @ 25 |

BEEF SAUS. MATERIALS FRESH

| Canner-cutter cow meat, | (lb.) |
|-------------------------|------------------|
| barrels | 50n |
| Bull meat, boneless, | |
| barrels | 52 1/2 |
| Beef trimmings, | |
| 75/85%, barrels | 36 |
| Beef trimmings, | |
| 55/95%, barrels | 44 1/2n |
| Boneless chucks, | |
| barrels | 51 |
| Beef cheek meat, | |
| trimmed, barrels | .35 1/2 @ 36 |
| Beef head meat, bbls. | 32 |
| Veal trimmings, | |
| boneless, barrels | .51 1/2 @ 52 1/2 |

VEAL SKIN-OFF

(lcl. carcass prices cwt.)

| | |
|-----------------|----------------|
| Prime, 90/120 | .57.00 @ 58.00 |
| Prime, 120/150 | .58.00 @ 58.00 |
| Choice, 90/120 | .51.00 @ 52.00 |
| Choice, 120/150 | .50.00 @ 52.00 |
| Good, 90/150 | .47.00 @ 49.00 |
| Com'l., 90/150 | .42.00 @ 45.00 |
| Utility, 90/150 | .40.00 @ 42.00 |
| Cull, 60/125 | .38.00 @ 38.00 |

CARCASS LAMB

(new crop, lcl prices, cwt.)

| | |
|----------------|-----------------|
| Prime, 35/45 | .53.00 @ 55.00n |
| Prime, 45/55 | .52.00 @ 54.00n |
| Prime, 55/65 | .49.00 @ 52.00n |
| Choice, 35/45 | .53.00 @ 55.00 |
| Choice, 45/55 | .52.00 @ 54.00 |
| Choice, 55/65 | .49.00 @ 52.00 |
| Good, all wts. | .49.00 @ 53.00 |

PACIFIC COAST WHOLESALE MEAT PRICES

| | Los Angeles | San Francisco | No. Portland |
|--------------------------|----------------|----------------|----------------|
| FRESH BEEF (Carcass): | May 12 | May 12 | May 12 |
| STEER: | | | |
| Choice: | | | |
| 500-600 lbs. | .48.00 @ 50.00 | .48.00 @ 50.00 | .47.50 @ 49.00 |
| 600-700 lbs. | .47.00 @ 49.00 | .47.00 @ 49.00 | .47.00 @ 49.00 |
| Good: | | | |
| 500-600 lbs. | .45.00 @ 48.00 | .45.00 @ 48.00 | .45.50 @ 47.50 |
| 600-700 lbs. | .44.00 @ 46.00 | .43.00 @ 45.00 | .45.00 @ 47.00 |
| Standard: | | | |
| 350-400 lbs. | .43.00 @ 45.00 | .42.00 @ 43.00 | .43.50 @ 45.00 |
| COW: | | | |
| Standard, all wts. | .40.00 @ 40.50 | .40.00 @ 42.00 | None quoted |
| Commercial, all wts. | .37.00 @ 39.00 | .38.00 @ 40.00 | .40.00 @ 42.00 |
| Utility, all wts. | .36.00 @ 38.00 | .36.00 @ 38.00 | .38.00 @ 40.00 |
| Canner-cutter | .32.00 @ 36.00 | .34.00 @ 36.00 | .37.00 @ 39.00 |
| Bull, util. & com'l. | .40.00 @ 43.00 | .41.00 @ 43.00 | .44.00 @ 45.00 |
| FRESH CALF | (Skin-off) | (Skin-off) | (Skin-off) |
| Choice: | | | |
| 200 lbs. down | .54.00 @ 57.00 | None quoted | .52.00 @ 57.00 |
| Good: | | | |
| 200 lbs. down | .53.00 @ 55.00 | .52.00 @ 54.00 | .48.00 @ 54.00 |
| LAMB, Spring, (Carcass): | | | |
| Prime: | | | |
| 45-55 lbs. | .46.00 @ 48.00 | None quoted | (Old crop) |
| 55-65 lbs. | .44.00 @ 46.00 | None quoted | .39.00 @ 44.00 |
| Choice: | | | |
| 45-55 lbs. | .46.00 @ 48.00 | .45.00 @ 47.00 | .41.00 @ 44.00 |
| 55-65 lbs. | .44.00 @ 46.00 | .44.00 @ 46.00 | .39.00 @ 40.50 |
| Good, all wts. | .43.00 @ 45.00 | .42.00 @ 45.00 | .38.00 @ 40.00 |
| MUTTON (Rwe): | | | |
| Choice, 70/lbs./down | .18.00 @ 22.00 | None quoted | .21.00 @ 24.00 |
| Good, 70 lbs./down | .18.00 @ 22.00 | .22.00 @ 24.00 | .21.00 @ 24.00 |

NEW YORK

May 12, 1959

WHOLESALE FRESH BEEF CARCASSES, CUTS

| Steers: | (Non-locally dr. lb.) |
|----------------------|-----------------------|
| Prime, carc., 6/700 | .54 1/2 @ 56 1/2 |
| Prime, carc., 7/800 | .54 1/2 @ 57 |
| Choice, carc., 6/700 | .48 1/2 @ 50 |
| Choice, carc., 7/800 | .48 @ 50 |
| Good, carc., 5/800 | .46 1/2 @ 48 |
| Good, carc., 6/700 | .46 1/2 @ 48 |
| Hinds., pr., 6/700 | .66 @ 70 |
| Hinds., pr., 7/800 | .65 @ 69 |
| Hinds., ch., 6/700 | .57 @ 61 |
| Hinds., ch., 7/800 | .57 @ 60 |
| Hinds., gd., 6/700 | .55 @ 57 |
| Hinds., gd., 7/800 | .55 @ 57 |

BEEF CUTS

(Locally dressed, lb.)

| | |
|-----------------------|--------------|
| Prime steer: | |
| Hindqtrs., 600/700 | .60 @ 71 |
| Hindqtrs., 700/800 | .67 @ 71 |
| Hindqtrs., 800/900 | .66 @ 70 |
| Rounds, flank off | .56 1/2 @ 60 |
| Rounds, diamond bone, | |
| flank off | .57 @ 61 |
| Short loins, untrim. | 1.04 @ 1.24 |
| Short loins, trim. | .23 @ 1.42 |
| Flanks | .19 @ 22 |
| Ribs (7 bone cut) | .74 @ 80 |
| Arm chucks | .44 @ 48 |
| Briskets | .33 @ 40 |
| Plates | .16 1/2 @ 20 |
| Choice steer: | |
| Hindqtrs., 600/700 | .57 1/2 @ 61 |
| Hindqtrs., 700/800 | .57 @ 61 |
| Hindqtrs., 800/900 | .56 1/2 @ 59 |
| Rounds, flank off | .55 1/2 @ 59 |
| Rounds, diamond bone, | |
| flank off | .56 1/2 @ 60 |
| Short loins, untrim. | .70 @ 82 |
| Short loins, trim. | .51 @ 1.06 |
| Flanks | .19 @ 21 |
| Ribs (7 bone cut) | .58 @ 64 |
| Arm chucks | .42 @ 46 |
| Briskets | .32 1/2 @ 40 |
| Plates | .16 @ 20 |

FANCY MEATS

(lcl prices)

| (lb.) | (lb.) |
|-------------------------|-------|
| Veal breads, 6/12 oz. | 1.25 |
| 12 oz./up | 1.40 |
| Beef livers, selected | 44 |
| Beef kidneys | 21 |
| Oxtails, 1/2-lb. frozen | 16 |

LAMB

(Carcass prices, cwt.)

| Old Crop | (Local) |
|----------------|----------------|
| Prime, 45/dn. | .47.00 @ 52.00 |
| Prime, 45/55 | .46.50 @ 51.00 |
| Prime, 55/65 | .45.00 @ 48.00 |
| Choice, 45/dn. | .48.00 @ 52.00 |
| Choice, 45/55 | .46.00 @ 50.00 |
| Choice, 55/65 | .44.00 @ 46.00 |
| Good, 45/dn. | .45.00 @ 47.00 |
| Good, 45/55 | .44.00 @ 46.00 |
| Good, 55/65 | .42.00 @ 45.00 |
| Old Crop | (Non-local) |
| Prime, 45/dn. | .47.00 @ 49.00 |
| Prime, 45/55 | .46.00 @ 49.00 |
| Prime, 55/65 | .44.00 @ 47.00 |
| Choice, 45/dn. | .46.00 @ 49.00 |
| Choice, 45/55 | .44.00 @ 47.00 |
| Choice, 55/65 | .43.50 @ 45.50 |
| Good, 45/dn. | .43.00 @ 45.00 |
| Good, 45/55 | .41.00 @ 44.00 |
| Good, 55/65 | .39.00 @ 42.00 |

VEAL-SKIN OFF

(Carcass prices) (Non-local)

| | |
|----------------------|----------------|
| Prime, 90/120 | .62.00 @ 67.00 |
| Prime, 120/150 | .61.00 @ 66.00 |
| Choice, 90/120 | .53.00 @ 58.00 |
| Choice, 120/150 | .53.00 @ 59.00 |
| Good, 90/down | .48.00 @ 52.00 |
| Good, 90/150 | .49.00 @ 53.00 |
| Stand., 90/down | .48.00 @ 50.00 |
| Stand., 90/150 | .48.00 @ 50.00 |
| Calif, 200/dn., ch. | .50.00 @ 53.00 |
| Calif, 200/dn., gd. | .47.00 @ 51.00 |
| Calif, 200/dn., std. | .46.00 @ 49.00 |

NEW YORK RECEIPTS

Receipts reported to the USDA Marketing Service, week ended May 9, 1959, with comparisons.

| STEER AND HEIFER: Carcasses | |
|-----------------------------|--------|
| Week ended May 9 | 14,274 |
| Week previous | 13,448 |

| COW: | |
|------------------|-----|
| Week ended May 9 | 567 |
| Week previous | 658 |

| BULL: | |
|------------------|-----|
| Week ended May 9 | 188 |
| Week previous | 183 |

| VEAL AND CALF: | |
|------------------|--------|
| Week ended May 9 | 11,126 |
| Week previous | 10,672 |

| LAMB: | |
|------------------|--------|
| Week ended May 9 | 34,980 |
| Week previous | 36,955 |

| MUTTON: | |
|------------------|-----|
| Week ended May 9 | 408 |
| Week previous | 340 |

| HOG AND PIG: | |
|------------------|--------|
| Week ended May 9 | 19,788 |
| Week previous | 21,028 |

| BEEF CUTS: | Lbs. |
|------------------|---------|
| Week ended May 9 | 522,045 |
| Week previous | 538,925 |

| VEAL AND CALF CUTS: | |
|---------------------|-----|
| Week ended May 9 | ... |
| Week previous | ... |

| LAMB AND MUTTON: | |
|------------------|-------|
| Week ended May 9 | 7,940 |
| Week previous | 15 |

| PORK CUTS: | |
|------------------|-----------|
| Week ended May 9 | 2,025,077 |
| Week previous | 2,089,497 |

| OFFAL: | |
|------------------|---------|
| Week ended May 9 | 412,888 |
| Week previous | 255,589 |

| BEEF TRIMMINGS: | |
|------------------|--------|
| Week ended May 9 | 32,185 |
| Week previous | 32,386 |

| BEEF CURED: | |
|------------------|---------|
| Week ended May 9 | 458,523 |
| Week previous | ... |

| PORK CURED AND SMOKED: | |
|------------------------|---------|
| Week ended May 9 | 328,639 |
| Week previous | 618,789 |

| LARD AND PORK FAT: | |
|--------------------|--------|
| Week ended May 9 | 10,735 |
| Week previous | 18,865 |

LOCAL SLAUGHTER

| CATTLE: | Head |
|------------------|--------|
| Week ended May 9 | 12,261 |
| Week previous | 9,734 |
| CALVES: | |
| Week ended May 9 | 9,697 |
| Week previous | 8,909 |
| HOGS: | |
| Week ended May 9 | 46,991 |
| Week previous | 51,990 |
| SHEEP: | |
| Week ended May 9 | 37,782 |
| Week previous | 32,905 |

PHILA. FRESH MEATS

May 12, 1959

STEER CARCASS: (Local lb.)

| | |
|----------------------|------------------|
| Choice, 5/700 | .47 1/2 @ 50 1/2 |
| Choice, 7/800 | .47 @ 50 |
| Good, 5/800 | .45 @ 47 |
| Hinds., ch., 140/170 | .57 @ 59 |
| Hinds., gd., 140/170 | .54 @ 56 |
| Rounds, choice | .57 @ 59 |
| Rounds, good | .55 @ 57 |
| Full loin, choice | .57 @ 59 |
| Full loin, good | .53 @ 55 |
| Ribs, choice | .58 @ 63 |
| Ribs, good | .52 @ 55 |
| Armchucks, ch. | .42 @ 45 |
| Armchucks, gd. | .41 @ 43 |

STEER CARCASS: (Non-local, lb.)

| | |
|----------------------|------------------|
| Choice, 5/700 | .48 @ 50 |
| Choice, 7/800 | .47 1/2 @ 49 1/2 |
| Good, 5/800 | .45 1/2 @ 47 1/2 |
| Hinds., ch., 140/170 | .57 @ 59 |
| Hinds., gd., 140/170 | .53 @ 56 |
| Rounds, choice | .57 @ 59 |
| Rounds, good | .54 @ 56 |
| Full loin, choice | .57 @ 59 |
| Full loin, good | .54 @ 55 |
| Ribs, choice | .58 @ 63 |
| Ribs, good | .52 @ 55 |
| Armchucks, ch. | .42 @ 44 |
| Armchucks, gd. | .41 @ 43 |

VEAL CARC.: Lb.: Local West

| | |
|----------------|------------------|
| Prime, 90/150 | .56 @ 59 none |
| Choice, 90/150 | .56 @ 59 58 @ 56 |
| Good, 50/90 | .50 @ 53 49 @ 52 |
| Good, 90/120 | .51 @ 54 50 @ 53 |

LAMB CARC.: Lb.: Local West

| | | |
|---------------|------------|------|
| Prime, 45/55 |46@50 | 45@5 |
| Choice, 30/45 |48@51 | 48@5 |
| Choice, 45/55 |46@50 | 45@5 |
| Good, 30/45 |44@47 | 44@4 |
| Good, 45/55 |40@44 | 42@4 |

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, May 13, 1959)

| SKINNED HAMS | | | BELLIES | | |
|-----------------|----------------|--------|-----------------|--------|-------------|
| F.A.A. or fresh | Frozen | | F.A.A. or fresh | Frozen | |
| 39 1/4 @ 40 | 10/12 | 39 1/4 | 28 1/4 n | 6/8 | 28 1/4 n |
| 39 1/4 @ 40 | 12/14 | 39 1/4 | 28 1/4 n | 8/10 | 28 1/4 n |
| 39 1/4 @ 39 1/2 | 14/16 | 39 | 27 1/4 n | 10/12 | 27 @ 28 |
| 38 1/4 @ 39 | 16/18 | 38 1/4 | 27 | 12/14 | 26 1/4 @ 27 |
| 37 1/4 | 18/20 | 37 1/4 | 25 1/4 | 14/16 | 25 |
| 35 | 20/22 | 35 | 23 1/4 | 16/18 | 23 1/4 |
| 33 | 22/24 | 33 | 22 1/4 | 18/20 | 22 1/4 |
| 33 | 24/26 | 33 | | | |
| 32 | 26/30 | 32 | | | |
| 30 | 28/30, 2's in. | 30 | | | |

| PICNICS | | | D.S. BRANDED BELLIES (CURED) | | |
|-----------------|---------------|----------|------------------------------|------------|--------------|
| F.A.A. or fresh | Frozen | | G.A. or fresh | D.S. Clear | |
| 26 | 4/6 | 26 | 17 | 20/25 | 21n |
| 22 1/2 | 6/8 | 22 1/2 | 14 1/2 | 25/30 | 19 1/2 n |
| 22 | 8/10 | 22 | 13 1/2 | 30/35 | 18n |
| 22 1/2 | 10/12 | 22 1/2 | 11 1/2 | 35/40 | 16 1/2 n |
| 21 1/2 @ 22n | 12/14 | 21 1/2 n | | 40/50 | 14 1/2 @ 15n |
| 21 1/2 @ 22 | 8/up, 2's in. | 21 1/2 | | | |

| FRESH PORK CUTS | | | FAT BACKS | | |
|-----------------|---------------|-----------------|-----------------|-------|------------|
| Job Lot | Car Lot | | Frozen or fresh | Cured | |
| 44 @ 45 | Loins, 12/dn. | 43 | 6 1/4 n | 6/8 | 7 1/4 n |
| 42 @ 43 | Loins, 12/16 | 41 1/2 | 6 1/4 n | 8/10 | 7 1/4 |
| 35 1/2 @ 36 1/2 | Loins, 16/20 | 35 | 7n | 10/12 | 8 |
| 31 | Loins, 20/up | 30 | 7 1/4 n | 12/14 | 8 1/2 |
| 31 @ 32 | Butts, 4/8 | 29 1/2 @ 30 | 8 1/4 n | 14/16 | 9 1/2 @ 10 |
| 30 | Butts, 8/12 | 28 | 10n | 16/18 | 11n |
| 29 | Butts, 8/up | 28 | 10n | 18/20 | 11n |
| 41 1/2 @ 42 | Ribs, 3/4n | 39 1/2 @ 40 1/2 | 10n | 20/25 | 11n |
| 33 | Ribs, 3/5 | 32 @ 33 | | | |
| 24 | Ribs, 5/up | 23 1/2 | | | |

| OTHER CELLAR CUTS | | |
|-------------------|-------------------|------|
| Frozen or fresh | Cured | |
| 11 | Sq. Jowls, boxed | n.g. |
| 9 1/2 | Jowl Butts, loose | 11a |
| 10 1/2 n | Jowl Butts, boxed | n.g. |

LARD FUTURES PRICES

(Drum contract basis)

NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

FRIDAY, MAY 8, 1959

| | Open | High | Low | Close |
|-------|-------|-------|-------|--------|
| May | 9.95 | 9.80 | 9.75 | 9.80b |
| July | 10.05 | 10.05 | 10.05 | 10.05b |
| Sept. | 10.20 | 10.22 | 10.20 | 10.20 |
| Oct. | 10.20 | 10.20 | 10.20 | 10.27b |
| Nov. | 10.05 | 10.07 | 10.05 | 10.07b |

Sales: 720,000 lbs.

Open interest at close Thurs., May 7: May 103, July 200, Sept. 153, Oct. 5, and Nov. 40 lots.

MONDAY, MAY 11, 1959

| | May | July | Sept. | Oct. | Nov. |
|-------|-------|-------|-------|--------|------|
| May | 9.87 | 9.87 | 9.87 | 9.87b | |
| July | 10.10 | 10.12 | 10.10 | 10.12a | |
| Sept. | 10.27 | 10.30 | 10.27 | 10.27b | |
| Oct. | 10.30 | 10.32 | 10.30 | 10.32b | |
| Nov. | 10.10 | 10.10 | 10.10 | 10.10b | |

Sales: 400,000 lbs.

Open interest at close Fri., May 8: May 101, July 200, Sept. 156, Oct. 5, and Nov. 41 lots.

TUESDAY, MAY 12, 1959

| | May | July | Sept. | Oct. | Nov. |
|-------|-------|-------|-------|--------|------|
| May | 9.87 | 9.87 | 9.87 | 9.87b | |
| July | 10.10 | 10.12 | 10.10 | 10.12a | |
| Sept. | 10.25 | 10.27 | 10.20 | 10.27b | |
| Oct. | 10.30 | 10.32 | 10.30 | 10.32b | |
| Nov. | 10.10 | 10.10 | 10.10 | 10.10b | |

Sales: 1,000,000 lbs.

Open interest at close Mon., May 11: May 99, July 199, Sept. 154, Oct. 5, and Nov. 44 lots.

WEDNESDAY, MAY 13, 1959

| | May | July | Sept. | Oct. | Nov. |
|-------|-------|-------|-------|--------|------|
| May | 9.95 | 9.97 | 9.95 | 9.97 | |
| July | 10.17 | 10.17 | 10.05 | 10.10a | |
| Sept. | 10.25 | 10.25 | 10.20 | 10.25 | |
| Oct. | 10.27 | 10.27 | 10.27 | 10.27b | |
| Nov. | 10.10 | 10.10 | 10.10 | 10.10b | |

Sales: 1,142,000 lbs.

Open interest at close Tues., May 12: May 98, July 210, Sept. 158, Oct. 7, Nov. 44, and Dec. 1 lot.

THURSDAY, MAY 14, 1959

| | May | July | Sept. | Oct. | Nov. |
|-------|-------|-------|-------|--------|------|
| May | 9.97 | 9.97 | 9.80 | 9.87a | |
| July | 10.07 | 10.07 | 9.95 | 9.95b | |
| Sept. | 10.22 | 10.22 | 10.10 | 10.12b | |
| Oct. | 10.25 | 10.25 | 10.20 | 10.20 | |
| Nov. | 10.10 | 10.10 | 10.05 | 10.05 | |

Sales: 2,400,000 lbs.

Open interest at close Wed., May 13: May 96, July 215, Sept. 159, Oct. 8, Nov. 45, and Dec. 3 lots.

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, MAY 8, 1959

| | Open | High | Low | Close |
|-------|------|------|------|------------|
| May | ... | ... | ... | 8.55b-.65a |
| July | 8.90 | 8.90 | 8.90 | 8.87b-.95a |
| Sept. | 9.15 | 9.15 | 9.15 | 9.10b-.18a |
| Oct. | ... | ... | ... | 9.20b-.23a |

Sales: 180,000 lbs.

Open interest at close Thurs., May 7: May 17, July 76, Sept. 48, and Oct. 8 lots.

MONDAY, MAY 11, 1959

| | May | July | Sept. | Oct. |
|-------|------|------|-------|------------|
| May | ... | ... | ... | 8.69b-.75a |
| July | 9.02 | 9.02 | 9.02 | 9.02b-.05a |
| Sept. | ... | ... | ... | 9.20b-.30a |
| Oct. | ... | ... | ... | 9.23b-.32a |

Sales: 60,000 lbs.

Open interest at close Fri., May 8: May 10, July 70, Sept. 48, and Oct. 8 lots.

TUESDAY, MAY 12, 1959

| | May | July | Sept. | Oct. |
|-------|------|------|-------|------------|
| May | 8.75 | 8.77 | 8.75 | 8.75b-.85a |
| July | 9.08 | 9.08 | 9.05 | 9.02b-.10a |
| Sept. | 9.30 | 9.30 | 9.30 | 9.25b-.30a |
| Oct. | ... | ... | ... | 9.30b-.40a |

Sales: 720,000 lbs.

Open interest at close Mon., May 11: May 5, July 77, Sept. 48, and Oct. 8 lots.

WEDNESDAY, MAY 13, 1959

| | May | July | Sept. | Oct. |
|-------|------|-------|-------|-------------|
| May | 8.65 | 8.68b | 8.65 | 8.67b-.75a |
| July | 8.95 | 8.98b | 8.98 | 8.98b-9.03a |
| Sept. | 9.20 | 9.20 | 9.19 | 9.20b-.25a |
| Oct. | ... | ... | ... | 9.25b-.35a |

Sales: 720,000 lbs.

Open interest at close Tues., May 12: May 8, July 81, Sept. 50, and Oct. 8 lots.

THURSDAY, MAY 14, 1959

| | May | July | Sept. | Oct. |
|-------|------|-------|-------|------------|
| May | 8.66 | 8.67b | 8.66 | 8.67b-.75a |
| July | 9.02 | 9.02 | 8.96 | 8.96b-.98a |
| Sept. | 9.26 | 9.26 | 9.21 | 9.18b-.24a |
| Oct. | ... | ... | ... | 9.23b-.30a |

Sales: 420,000 lbs.

Open interest at close Wed., May 13: May 9, July 82, Sept. 50, and Oct. 8 lots.

MARGINS MUCH IMPROVED THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)

A marked improvement came about in cut-out margins this week. Markups in lean cuts, coupled with lower live costs, accounted for the shift. Although all margins were still negative, those on light hogs were close to the borderline.

| | -180-220 lbs.- | | -220-240 lbs.- | | -240-270 lbs.- | |
|-----------------------|----------------|----------|----------------|----------|----------------|----------|
| | Value | per cwt. | Value | per cwt. | Value | per cwt. |
| Lean cuts | \$11.82 | \$17.08 | \$11.34 | \$15.97 | \$10.45 | \$14.70 |
| Fat cuts, lard | 4.66 | 6.70 | 4.80 | 6.49 | 4.23 | 5.57 |
| Ribs, trimmings, etc. | 1.98 | 2.84 | 1.84 | 2.58 | 1.67 | 2.30 |
| Cost of hogs | \$16.62 | | \$16.28 | | \$15.50 | |
| Condemnation loss | .08 | | .08 | | .08 | |
| Handling overhead | 1.80 | | 1.63 | | 1.47 | |
| TOTAL COST | 18.50 | 26.62 | 17.99 | 25.34 | 17.05 | 22.40 |
| TOTAL VALUE | 18.46 | 26.57 | 17.78 | 25.04 | 16.35 | 22.30 |
| Cutting margin | -.04 | -.05 | -.21 | -.30 | -.70 | -.10 |
| Margin last week | -.40 | -.70 | -1.06 | -1.48 | -1.89 | -.10 |

PACIFIC COAST WHOLESALE PORK PRICES

| | Los Angeles | San Francisco | No. Portland |
|---|---------------|-----------------|-----------------|
| | May 12 | May 12 | May 12 |
| FRESH PORK (Carcass): (Packer style) | | (Shipper style) | (Shipper style) |
| 80-120 lbs., U.S. No. 1-3, None quoted | | None quoted | None quoted |
| 120-180 lbs., U.S. No. 1-3, \$27.50 @ 32.00 | | None quoted | \$28.00 @ 32.00 |
| LOINS: | | | |
| 8-10 lbs. | 44.00 @ 47.00 | \$45.00 @ 50.00 | 44.00 @ 49.00 |
| 10-12 lbs. | 44.00 @ 47.00 | 45.00 @ 50.00 | 45.00 @ 49.00 |
| 12-16 lbs. | 44.00 @ 47.00 | 44.00 @ 46.00 | 45.00 @ 49.00 |
| PICNICS: (Smoked) | | (Smoked) | (Smoked) |
| 4-8 lbs. | 31.00 @ 36.00 | 31.00 @ 35.00 | 33.00 @ 37.00 |
| HAMS: | | | |
| 12-16 lbs. | 44.00 @ 54.00 | 48.00 @ 54.00 | 48.00 @ 54.00 |
| 16-18 lbs. | 44.00 @ 52.00 | 45.00 @ 49.00 | 46.00 @ 53.00 |
| BACON "Dry" cure, No. 1: | | | |
| 6-8 lbs. | 32.00 @ 40.00 | 48.00 @ 52.00 | 48.00 @ 52.00 |
| 8-10 lbs. | 32.00 @ 40.00 | 45.00 @ 50.00 | 45.00 @ 50.00 |
| 10-12 lbs. | 32.00 @ 37.00 | 44.00 @ 46.00 | 44.00 @ 46.00 |
| LARD, Refined: | | | |
| 1-lb cartons | 14.50 @ 18.00 | 15.00 @ 17.00 | 15.50 @ 19.00 |
| 50-lb cartons & cans | 13.00 @ 15.00 | 15.00 @ 16.00 | None quoted |
| Tierces | 12.00 @ 13.00 | 14.00 @ 15.00 | 11.00 @ 12.00 |

CHGO. FRESH PORK AND PHILA., N. Y. FRESH PORK

| CHGO. FRESH PORK | PHILA., N. Y. FRESH PORK |
|--------------------------|---------------------------|
| LOCALLY DRESSED | LOCALLY DRESSED |
| May 12, 1959 | May 12, 1959 |
| (Job lots, lb.) | (Job lots, lb.) |
| Hams, skinned, 10/12 | Reg. loins, 8/12 |
| Hams, skinned, 12/14 | Reg. loins, 12/16 |
| Hams, skinned, 14/16 | Boston Butts, 4/8 |
| Picnics, 4/6 lbs. | Spareribs, 3/down |
| Picnics, 6/8 lbs. | Spareribs, 3/5 |
| Pork loins, boneless | Skinned hams, 10/12 |
| Shoulders, 16/dn., loose | Skinned hams, 12/14 |
| | Picnics, s.s. 4/6 |
| | Picnics, s.s. 6/8 |
| | Bellies, 10/12 |
| | NEW YORK: (box lots, lb.) |
| Pork livers | Loins, 8/12 lbs. |
| Tenderloins, fresh, 10's | Loins, 12/16 lbs. |
| Neck bones, bbls. | Hams, sknd., 12/16 |
| Ears, 30's | Boston butts, 4/8 |
| Feet, s.c., bbls. | Regular picnics, 4/8 |
| | Spareribs, 3/down |

CHGO. PORK SAUSAGE MATERIALS—FRESH

| Pork trimmings: | (Job lots) |
|--------------------------|-------------|
| 40% lean, barrels | 14 1/2 @ 15 |
| 50% lean, barrels | 16 |
| 80% lean, barrels | 32 1/2 |
| 95% lean, barrels | 41 |
| Pork head meat | 28 |
| Pork cheek meat, barrels | 35 |

CHGO. WHOLESALE SMOKED MEATS

| May 12, 1959 |
|---|
| Hams, skinned, 14/16 lbs., (Av.) |
| wrapped |
| Hams, skinned, 14/16 lbs., ready-to-eat, wrapped |
| Hams, skinned, 16/18 lbs., wrapped |
| Hams, skinned, 16/18 lbs., ready-to-eat, wrapped |
| Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped |
| Bacon, fancy 8-lb. cut and less, 10/12 lbs., wrapped |
| Bacon, No. 1 sliced 1-lb. heat seal self-service pkg. |

PACKERS' WHOLESALE LARD PRICES

| Refined lard, drums, f.o.b. Chicago |
|--|
| Refined lard, 50-lb. fiber cubes, f.o.b. Chicago |
| Kettle rendered, 50-lb. tins, f.o.b. Chicago |
| Leaf, kettle rendered, drums, f.o.b. Chicago |
| Lard flakes, 4/8 |
| Neutral drums, f.o.b. Chicago |
| Standard shortening, N. & S. (del.) |
| Hydro, shortening, N. & S. |

WEEK'S LARD PRICES

| P.S. or Dry Ref. 50-lb. cash loose (Open) |
|---|
| (Bd. Trade) Mkt. 100's |
| May 8 |
| May 11 |
| May 12 |
| May 13 |
| May 14 |

(Tuesday)
but margins
lower live
margins were
close to the

—240-270 lb.
Value
per cwt.
cwt. \$11.70
alive 5.67
1.67 2.0
\$15.50
.08
1.47
17.05 22.0
16.35 22.0
—\$.70 —1.0
—1.39 —1.0

PRICES

No. Perhal
May 12
(Shipper style)
None quoted
\$28.00@28.00
44.00@44.00
45.00@45.00
45.00@45.00
(Smoked)
23.00@23.00
48.00@48.00
46.00@46.00
48.00@48.00
45.00@45.00
44.00@44.00
13.50@13.50
None quoted
11.00@11.00

FRESH FOR DRESSED

(let. h.)
2 45 1/4 @ 45
16 43 @ 47
8 31 @ 38
wn 42 @ 44
..... 34 @ 35
0/12 41 @ 44
2/14 40 @ 43
3 28 @ 30
..... 25 1/4 @ 25
..... 28 @ 29
(box lots, h.)
..... 45 @ 54
..... 44 @ 53
1/16 43 @ 49
4/8 34 @ 41
wn 43 @ 51

WHOLESALE PRICES

ams, f.o.b.
lb. fiber
50-lb. tins
tered.
Chicago
o.b.
ng.
r, N. & S.

ARD PRICES

Dry
rend.
loose
(Open
(e) Mkt.)
n 8.37 1/2
1/2 n 8.37 1/2
1/2 n 8.37 1/2
1/2 n 8.37 1/2
1/2 n 8.25 n

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, May 13, 1959

BLOOD

Unground, per unit of ammonia, bulk \$5.25n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose

Low test 6.50n
Med test 6.00n
High test 5.50n

PACKINGHOUSE FEEDS

Carlots, ton
30% meat, bone scraps, bagged \$90.00@100.00
30% meat, bone scraps, bulk \$7.50@ 90.00
60% digester tankage, bagged 90.00@102.50
60% digester tankage, bulk 87.50@ 90.00
80% blood meal, bagged 125.00@135.00
Steam bone meal, 50-lb. bags (specially prepared) 105.00
80% steam bone meal, bagged 90.00

FERTILIZER MATERIALS

Feather tankage, ground per unit of ammonia *6.50@6.75
Hoof meal, per unit of ammonia 17.00

DRY RENDERED TANKAGE

Low test, per unit prot. 1.60n
Medium test, per unit prot. 1.55n
High test, per unit prot. 1.45n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton 23.50
Cattle jaws, feet (non-gel), ton 6.00@ 9.00
Trim bone, ton 9.00@14.00
Pigskins (gelatine), cwt. 6.25
Pigskins (rendering) piece 15@25n

ANIMAL HAIR

Winter coll, dried, c.a.f. midwest, ton 60.00
Winter coll, dried, midwest, ton 55.00
Cattle switches, piece 2@3
Winter processed (Nov.-Mar.) gray, lb. 14@15 1/2
Summer processed (April-Oct.) gray, lb. 5@6

*Del. midwest, †del. east, n—nom., n—asked.

TALLOW and GREASES

Wednesday, May 13, 1959

Trade volume in the Midwest was only fair late last week, and mostly steady prices prevailed. Bleachable fancy tallow sold at 7c, prime tallow at 6 3/4c, special tallow at 6 1/2c, all c.a.f. Chicago. Bleachable fancy tallow was also bid at 6 3/4c, f.o.b. Chicago. Choice white grease, all hog, was bid at 7c, c.a.f. Chicago, and at 7 1/2c, delivered New York. Sellers asked fractionally higher prices. Some material reportedly sold at the latter basis. Original fancy tallow met buying inquiry at 7 1/4c, c.a.f. East, with offerings 1/4c higher. Several tanks of good production yellow grease traded at 7c, c.a.f. New York. Edible tallow sold at 8 1/4c, f.o.b. River, and at 8 1/2c, c.a.f. Chicago price zone.

Continued buying interest was apparent at the start of the new week, and at steady prices; asking prices were 1/4c higher in most instances. Bleachable fancy tallow, high titre, was bid at 7 1/2c, c.a.f. New Orleans, and some buying interest was listed

at 7 3/4@7 1/2c, c.a.f. New York.

Some bleachable fancy tallow traded at the start of the new week at 7c, c.a.f. Chicago. Prime tallow was bid at 6 3/4c, and special tallow at 6 1/2c, also c.a.f. Chicago. Bleachable fancy tallow, hardbody, reportedly sold at 7 1/4c, c.a.f. East, with later inquiry at 7 1/2c, price depending on stock. Edible tallow sold at 7 1/2c and 8c, f.o.b. River, and at 8 1/2c, c.a.f. Chicago. Special tallow was bid at 7c, c.a.f. East, with offerings at 7 1/2c. Yellow grease met buying interest at 6 3/4@6 1/2c, same destination.

On Wednesday, bleachable fancy tallow sold at 6 3/4@7c, c.a.f. Chicago. The general market maintained a soft undertone, with buyers and sellers around 1/4@1/2c apart as to their ideas on the market. Traders talked 7 1/4@7 1/2c, c.a.f. New York on bleachable fancy tallow, and stock considered. Choice white grease all hog, was somewhat mixed, and general ideas were around the 7 1/2c, c.a.f. East figure. Edible tallow traded at 7 1/2c, f.o.b. River. Original fancy tallow was available at 8c, c.a.f. East.

TALLOW: Wednesday's quota-

Bring your Problems to us

If 77 years' experience in serving the meat industry can help you—DARLING & COMPANY's trained, technical service staff will be glad to work with you, whatever your problem. There's no cost for this service. Merely phone your local DARLING representative, or call collect to the DARLING & COMPANY plant nearest you.



"BUYING and Processing
Animal By-Products
for Industry"

for fast, convenient PICK-UP SERVICE phone—

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• Waucoma 500
P.O. Box 500
ALPHA, IOWA

• Warwick 8-7400
P.O. Box 329, Main P.O.
Dearborn, Mich.
DETROIT

• Elgin 2-4600
P.O. Box 97
CHATHAM, ONTARIO,
CANADA

• Ontario 1-9000
P.O. Box 2218,
Brooklyn Station
CLEVELAND

... or contact your local

DARLING & COMPANY
Representative

tions: edible tallow, 7½c, f.o.b. River, and 8½c, Chicago basis; original fancy tallow, 7½@7¼c; bleachable fancy tallow, 6½@7c, prime tallow, 6½@6¼c; special tallow, 6½@6½c; No. 1 tallow 6½c, and No. 2 tallow, 5½c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 6½@7c; B-white grease, 6½@6½c; yellow grease, 6@6½c, and house grease, 5½c. Choice white grease, all hog, was quoted at 7½c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, May 13, 1959

Dried blood was quoted today at \$4.00 per unit of ammonia. Low test wet rendered tankage was listed at \$5.50 per unit of ammonia and dry rendered tankage was priced at \$1.30 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, MAY 8, 1959

| | Open | High | Low | Close | Prev. close |
|-------|--------|-------|-------|--------|-------------|
| May | 14.00b | 14.08 | 13.99 | 14.08b | 14.00b |
| July | 13.97 | 14.03 | 13.90 | 14.03b | 13.93 |
| Sept. | 13.77 | 13.82 | 13.70 | 13.82 | 13.73 |
| Oct. | 13.28b | 13.43 | 13.25 | 13.43 | 13.30 |
| Dec. | 13.00b | 13.12 | 13.00 | 13.11 | 13.00 |
| Mar. | 13.07b | | | 13.20b | 13.10 |
| May | 13.07b | | | 13.20b | 13.07b |
| July | 13.01b | | | 13.15b | 13.01b |

Sales: 719 lots.

MONDAY, MAY 11, 1959

| | Open | High | Low | Close | Prev. close |
|-------|--------|-------|-------|--------|-------------|
| May | 14.03b | 14.15 | 14.09 | 14.06b | 14.08b |
| July | 14.08 | 14.16 | 14.05 | 14.12 | 14.03b |
| Sept. | 13.92 | 13.94 | 13.86 | 13.86 | 13.82 |
| Oct. | 13.52 | 13.52 | 13.50 | 13.45b | 13.45b |
| Dec. | 13.17 | 13.15 | 13.09 | 13.09 | 13.11 |
| Mar. | 13.20b | | | 13.15b | 13.20b |
| May | 13.35a | | | 13.16b | 13.20b |
| July | 13.30a | | | 13.05b | 13.15b |

Sales: 176 lots.

TUESDAY, MAY 12, 1959

| | Open | High | Low | Close | Prev. close |
|-------|--------|-------|-------|--------|-------------|
| May | 13.95b | 14.13 | 14.05 | 14.09 | 14.06b |
| July | 14.08b | 14.25 | 14.11 | 14.20 | 14.12 |
| Sept. | 13.88 | 13.94 | 13.85 | 13.86 | 13.82 |
| Oct. | 13.48b | 13.45 | 13.45 | 13.40b | 13.45b |
| Dec. | 13.13 | 13.16 | 13.09 | 13.07b | 13.09 |
| Mar. | 13.16b | 13.20 | 13.18 | 13.08b | 13.15b |
| May | 13.15b | | | 13.10b | 13.16b |
| July | 13.10b | 13.05 | 13.05 | 13.01b | 13.05b |

Sales: 358 lots.

WEDNESDAY, MAY 13, 1959

| | Open | High | Low | Close | Prev. close |
|-------|--------|-------|-------|--------|-------------|
| May | 13.92b | 14.28 | 13.90 | 14.15b | 14.09 |
| July | 14.15 | 14.37 | 14.11 | 14.35 | 14.20 |
| Sept. | 13.81 | 13.95 | 13.76 | 13.92 | 13.86 |
| Oct. | 13.30b | 13.48 | 13.33 | 13.48 | 13.40b |
| Dec. | 13.02b | 13.23 | 13.01 | 13.22 | 13.07b |
| Mar. | 13.00b | 13.20 | 13.04 | 13.18b | 13.10b |
| May | 13.00b | | | 13.20b | 13.10b |
| July | 13.01b | | | 13.01b | 13.01b |

Sales: 421 lots.

VEGETABLE OILS

Wednesday, May 13, 1959

| | (Lb.) |
|-----------------------------------|-------|
| Crude cottonseed oil, f.o.b. | 12½ |
| Valley | 12½ |
| Southeast | 12½ |
| Texas | 12 |
| Corn oil in tanks, f.o.b. mills | 13½ |
| Soybean oil, f.o.b. Decatur | 9½n |
| Coconut oil, f.o.b. Pacific Coast | 20½n |
| Peanut oil, f.o.b. mills | 13½b |
| Cottonseed foots: | |
| Midwest and West Coast | 1½@1½ |
| East | 1½@1½ |
| Soybean foots, midwest | 1½@1½ |

OLEOMARGARINE

Wednesday, May 13, 1959

| | |
|---------------------------------------|-----|
| White dom. vegetable (30-lb. cartons) | 23 |
| Yellow quarters (30-lb. cartons) | 25 |
| Milk churned pastry (750 lbs., 30's) | 23½ |
| Water churned pastry (750 lbs., 30's) | 22½ |
| Bakers' steel drums, ton lots | 18½ |

OLEO OILS

Wednesday, May 13, 1959

| | |
|-------------------------------------|-----|
| Prime oleo stearine (slack barrels) | 11½ |
| Extra oleo oil (drums) | 16½ |
| Prime oleo oil (drums) | 16 |

n—nominal, a—asked, b—bid, pd—paid.

HIDES AND SKINS

Further decline in big packer hides—Small packer and country hides reflect trend in big packer circuit—Calfskins and kipskins easy in light trading—Sheepskin supplies limited, prices fairly steady

CHICAGO

PACKER HIDES: A large volume of hides sold last week, with about 100,000 moved on Friday. The market opened on a quiet note this week. Bids were lacking and offerings slow to come out. Early Tuesday, bids were 2c lower on practically all selections, and later in the day, revised bids were 1½c under last trading basis.

At midweek, in a fair volume of trading, most selections were 1c under previous trading basis. Heavy native steers sold at 20@20½c. Branded steers were 1c lower, with butts at 18½c, and Colorados at 17½c. Heavy native cows sold at 23½@24c, and Northern branded cows were 1c lower at 22½c. Light native cows dropped 1c, with Northerns quoted at 25c, Chicago-Milwaukee at 25½c, and Rivers at 26c. Light native steers sold 2c off at 26c, and some ex-lights were lower at 28c.

SMALL PACKER AND COUNTRY HIDES: The small packer and country hide market was weak this week, and in line with the lower prices in big packer hides. Locker-butcher 50/52-lb. hides were reported moving at 17½c. Mixed locker-butcher-renderer 50/52's were nominal at 16@16½c, and straight renderers of same weights topped at 16c.

The No. 3 grade of hides were weak at 13@13½c. Midwestern small packer 50/52-lb. hides were quoted at 21@22c nominal for natives, with 60/62's at 17@18c; brands were 1@2c less. Horse hides were quoted steady at 10.00@10.50 for choice, trimmed Northerns, with untrimmed about 75c more.

CALFSKINS AND KIPSKINS: The market was quiet, and weak to mid-week. Last confirmed trading on Northern light calf was at 90c. Top bid this week was at 80c, an dheavy calf met bids at 75c. Last trading on Northern heavy calf was at 87c. Buying interest was slow on River kip, with 62½c asked. Overweights were available at 52½c; last trades were at 50c, however. Small packer allweight calf was nominal at 65@67c. Allweight kip was pegged at 45@47c. Country allweight calf was quoted at 45@46c nominal, as was allweight

kip at 32c. Big packer slunks were quoted at 3.00.

SHEEPSKINS: Supplies of shearlings were limited, with No. 1 River's quoted at 1.50@1.75. No. 2's were listed at .75@.95. No. 3's were nominal at .50@.60. Fall clips ranged from 2.50@2.65, about steady with the market a week ago.

Wool pelts sold at 3.75@4.00 for May production. Full wool dry pelts were firm at .19@.20. Pickled skins were steady, with lambs bringing 11.00 and sheep 13.00, with few instances a shade more obtained.

CHICAGO HIDE QUOTATIONS

| PACKER HIDES | | Wednesday, May 13, 1959 | Cor. date 1953 |
|-----------------------------------|--------------|-------------------------|----------------|
| Lgt. native steers | 26 | 15½ | @16 |
| Hvy. nat. steers | 20@20½ | 11 | @11½ |
| Ex. lgt. nat. steers | 28 | 18½ | @19 |
| Butt-brand. steers | 18½ | 9 | n |
| Colorado steers | 17½ | 9 | n |
| Hvy. Texas steers | 19n | 9 | n |
| Light Texas steers | 24n | 12n | |
| Ex. lgt. Texas steers | 27n | 10n | |
| Heavy native cows | 23½@24 | 12n | |
| Light nat. cows | 25@26 | 14 | @17n |
| Branded cows | 22½@24 | 10½ | @12n |
| Native bulls | 16½@17n | 7½ | @8½ |
| Branded bulls | 15½@16n | 6½ | @7½ |
| Calfskins: | | | |
| Northerns, 10/15 lbs. | 87½n | 50n | |
| 10 lbs./down | 90n | 45n | |
| Kips, Northern native, 15/25 lbs. | 62½n | 85n | |
| SMALL PACKER HIDES | | | |
| STEERS AND COWS | | | |
| 60 lbs. and over | 17@18n | 10n | |
| 50 lbs. | 21@22n | 12½n | |
| SMALL PACKER SKINS | | | |
| Calfskins, all wts. | 65@67n | 30n | |
| Kipskins, all wts. | 45@47n | 25n | |
| SHEEPSKINS | | | |
| Packer shearlings: | | | |
| No. 1 | 1.50@1.75 | 1.15 | @2.25 |
| No. 2 | .75@.95 | .80 | @1.15 |
| Dry Pelts | 19@20 | 20 | 1s |
| Horsehides, untrim. | 10.75@11.00 | 7.75 | @8.25 |
| Horsehides, trim. | 10.00@10.50n | 7.00 | @7.50 |

N. Y. HIDE FUTURES

FRIDAY, MAY 8, 1959

| | Open | High | Low | Close |
|------|--------|-------|-------|--------------|
| July | 24.75b | 25.30 | 24.95 | 25.10b-40 |
| Oct. | 21.85b | 22.28 | 21.90 | 22.00b-30 |
| Jan. | 19.40b | 20.00 | 19.80 | 20.00b-30 |
| Apr. | 17.75b | 18.50 | 18.50 | 18.50b-19.00 |
| July | | | | 17.25n |

Sales: 41 lots.

MONDAY, MAY 11, 1959

| | Open | High | Low | Close |
|------|--------|-------|-------|--------------|
| July | 24.85b | 25.05 | 24.75 | 24.79 |
| Oct. | 21.75b | 22.00 | 22.00 | 21.80b-22.00 |
| Jan. | 19.70b | 20.45 | 20.50 | 19.90b-20.20 |
| Apr. | 18.00b | | | 17.50b-18.00 |
| July | | | | 17.50b-18.00 |

Sales: 9 lots.

TUESDAY, MAY 12, 1959

| | Open | High | Low | Close |
|------|--------|-------|-------|-----------|
| July | 24.65b | 24.75 | 23.65 | 23.80-80 |
| Oct. | 21.70b | 21.95 | 21.10 | 21.10 |
| Jan. | 19.50b | | | 19.30b-75 |
| Apr. | 18.40b | 18.70 | 18.60 | 18.30b-75 |
| July | 17.50b | | | 17.50b |

Sales: 78 lots.

WEDNESDAY, MAY 13, 1959

| | Open | High | Low | Close |
|------|--------|-------|-------|--------------|
| July | 23.55b | 24.15 | 23.65 | 23.94b-24.00 |
| Oct. | 21.02 | 21.55 | 21.00 | 21.40b-50 |
| Jan. | 19.00b | 19.80 | 19.70 | 19.60b-20.00 |
| Apr. | 18.00b | 18.30 | 18.30 | 18.50b-19.00 |
| July | 17.00b | 18.00 | 17.50 | 17.60b-20 |

Sales: 37 lots.

THURSDAY, MAY 14, 1959

| | Open | High | Low | Close |
|------|--------|-------|-------|-----------|
| July | 23.94 | 23.97 | 23.02 | 23.00b-20 |
| Oct. | 21.20b | 21.25 | 20.70 | 20.75-70 |
| Jan. | 19.60b | 19.60 | 19.45 | 19.50b-50 |
| Apr. | 18.50b | 18.50 | 18.50 | 18.50b |
| July | 17.50b | 17.80 | 17.80 | 17.50b |

Sales: 52 lots.

LIVESTOCK MARKETS... Weekly Review

AHI, Feedmakers Stress Role Of Medicated Animal Feeds

Manufacturers of animal health and nutrition products and commercial feed are launching a nation-wide campaign to re-emphasize the proper role of good sanitation and management practices in production of livestock and poultry, it was recently announced jointly by the Animal Health Institute and American Feed Manufacturers Association.

"The development of modern medicated feeds, which combine the most advanced knowledge of nutrition with the latest discoveries in disease control, has put products of unprecedented efficiency into the hands of the American livestock and poultry producer.

"These feeds have made possible the vast increase in the production of nutritious livestock and poultry products at prices which encourage high levels of consumption by the public," the joint statement pointed out.

The statement added that "with the advent of medicated feed, producers of animal health and nutrition products have played an integral part in the development of an animal agriculture in the United States which is second to none in the world."

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended May 9, 1959 was 12.8, the U. S. Department of Agriculture has reported. This ratio compared with the 12.8 ratio for the preceding week and 16.6 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.269, \$1.263 and \$1.295 per bu. during the three periods, respectively.

KINDS OF LIVESTOCK KILLED

†Classification of livestock slaughtered under federal inspection in Mar. 1959, compared with Feb., 1959 and Mar. 1958, is shown below:

| | Mar. 1959 | Feb. 1959 | Mar. 1958 |
|--------------------------------|--------------|--------------|--------------|
| | per cent | | |
| Cattle: | | | |
| Steers | 53.3 | 54.4 | 51.9 |
| Heifers | 21.4 | 20.5 | 19.0 |
| Cows | 21.0 | 23.9 | 27.4 |
| Bulls and stags | 1.3 | 1.2 | 1.7 |
| Totals ¹ | 100.0 | 100.0 | 100.0 |
| Canners & cutters ² | 9.1 | 11.2 | 11.7 |
| Hogs: | | | |
| Bows | 8.5 | 5.7 | 6.4 |
| Barrows and gilts | 93.1 | 94.0 | 93.1 |
| Stags and boars | .4 | .3 | .5 |
| Totals ¹ | 100.0 | 100.0 | 100.0 |
| Sheep and Lambs: | | | |
| Lambs & yearlings | 96.4 | 97.3 | 96.7 |
| Sheep | 3.6 | 2.7 | 3.3 |
| Totals ¹ | 100.0 | 100.0 | 100.0 |

¹Based on reports from packers. ²Totals based on rounded numbers. ³Included in cattle classification.

LIVESTOCK AT 59 MARKETS

A summary of receipts and disposition of livestock at 59 public markets during March 1959 and 1958, as reported by the U. S. Department of Agriculture:

| CATTLE | | | | |
|-----------------------------|------------------|----------------|-----------------|--|
| | Salable receipts | Total receipts | Local slaughter | |
| March 1959 .. | 1,343,011 | 1,532,329 | 754,790 | |
| Feb. 1959 | 1,091,854 | 1,221,709 | 639,133 | |
| March 1958 .. | 1,332,040 | 1,568,098 | 800,763 | |
| Jan.-Mar. 1959 .. | 3,735,607 | 4,250,451 | 2,146,006 | |
| Jan.-Mar. 1958 .. | 3,852,061 | 4,478,306 | 2,422,329 | |
| 5-yr. av. (Mar. 1954-58) .. | 1,399,418 | 1,656,972 | 927,752 | |
| CALVES | | | | |
| March 1959 .. | 174,734 | 220,290 | 93,492 | |
| Feb. 1959 | 160,303 | 194,307 | 87,476 | |
| March 1958 .. | 199,152 | 250,411 | 124,097 | |
| Jan.-Mar. 1959 .. | 536,925 | 609,276 | 288,534 | |
| Jan.-Mar. 1958 .. | 621,542 | 731,075 | 389,172 | |
| 5-yr. av. (Mar. 1954-58) .. | 267,727 | 340,890 | 202,451 | |
| HOGS | | | | |
| March 1959 .. | 2,087,260 | 2,899,592 | 2,067,715 | |
| Feb. 1959 | 2,007,151 | 2,751,299 | 1,973,452 | |
| March 1958 .. | 1,753,239 | 2,498,505 | 1,768,414 | |
| Jan.-Mar. 1959 .. | 6,330,912 | 8,645,424 | 6,072,989 | |
| Jan.-Mar. 1958 .. | 5,375,349 | 7,610,915 | 5,483,527 | |
| 5-yr. av. (Mar. 1954-58) .. | 1,944,705 | 2,776,593 | 2,013,902 | |
| SHEEP AND LAMBS | | | | |
| March 1959 .. | 632,542 | 1,006,604 | 544,346 | |
| Feb. 1959 | 576,387 | 875,131 | 478,617 | |
| March 1958 .. | 533,984 | 907,697 | 479,339 | |
| Jan.-Mar. 1959 .. | 1,907,548 | 3,011,321 | 1,625,844 | |
| Jan.-Mar. 1958 .. | 1,537,590 | 2,611,525 | 1,366,854 | |
| 5-yr. av. (Mar. 1954-58) .. | 564,150 | 1,032,016 | 568,494 | |

W. German Cattlehide Imports Cut 19%; U.S. Share Off 17%

West Germany cut back on its imports of cattlehides by 19 per cent last year, with those from the United States reduced by 17 per cent, the Foreign Agricultural Service has reported. Cattlehide imports by West Germany last year amounted to 216,393,000 lbs. compared with 268,400,000 lbs. in 1957.

Although the U.S. was West Germany's largest supplier of cattle hides, its share of that market fell from 79,027,000 lbs. in 1957 to 65,782,000 lbs. last year. Imports from some of her smaller suppliers, as Italy, were down by as much as 73 per cent. Imports from Argentina fell 35 per cent from 81,756,000 lbs. in 1957 to 52,997,000 lbs. in 1958.

TRUCKED-IN RECEIPTS AT 59 MARKETS

Trucked-in receipts of livestock by classes during March 1959 and 1958 at 59 public markets:

| TOTAL TRUCKED-IN RECEIPTS | | |
|---------------------------|----------------|-----------|
| | Number of head | |
| | Mar. 1959 | Mar. 1958 |
| Cattle | 1,384,568 | 1,375,608 |
| Calves | 199,502 | 227,058 |
| Hogs | 2,629,816 | 2,258,628 |
| Sheep & lambs | 696,800 | 582,694 |

Trucked-in receipts at 59 public markets constituted the following percentages of total Mar. receipts: Cattle, 90.3; calves, 90.6; hogs, 90.7, and sheep, 69.1. Percentages in 1958 were 87.7, 90.7, 90.2 and 64.2.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in Apr., 1959, as reported by the USDA:

| | Cattle | Calves | Hogs | Sheep |
|-----------------|--------|--------|-------|-------|
| Total receipts | 7,138 | 3,368 | 3,268 | 2,927 |
| Shipments | 1,205 | ... | 441 | 1,482 |
| Local slaughter | 5,833 | 3,368 | 2,827 | 1,445 |



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See page J/Ve

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, May 9, 1959, as reported to the NATIONAL PROVISIONER:

CHICAGO
Armour, 10,584 hogs; shippers, 15,780 hogs; and others, 18,782 hogs. Totals: 19,084 cattle, 140 calves, 45,146 hogs and 2,398 sheep.

KANSAS CITY
Cattle Calves Hogs Sheep
Armour... 2,158 286 3,451 ...
Swift... 1,944 318 5,042 1,182
Wilson... 964 ... 5,304 ...
Butchers 4,648 2 74 ...
Others... 1,274 47 4,046 6,850
Totals 10,988 653 17,917 8,032

OMAHA
Cattle Calves Hogs Sheep
Armour... 5,976 10,363 2,973
Cudahy... 3,788 8,129 2,387
Swift... 4,276 8,934 2,034
Wilson... 3,890 5,631 954
Cornhusker... 813 ...
Gr. Omaha... 962 ...
Hygrade... 1,640 ...
Neb. Beef... 740 ...
Omaha D.B... 456 ...
Omaha... 686 ...
O'Neill... 1,463 ...
R. & C... 1,128 ...
Roth... 1,515 ...
Rothschild... 1,026 ...
Swift... 1,458 ...
Union... 961 10,096 ...
Others... 961 10,096 ...
Totals 30,478 43,153 8,348

ST. PAUL
Cattle Calves Hogs Sheep
Armour... 5,128 1,522 17,489 1,823
Bartusch... 1,193 ...
Rifkin... 897 10 ...
Superior... 2,027 ...
Swift... 4,291 1,432 16,590 876
Others... 4,899 2,339 13,588 527
Totals 18,485 5,503 47,667 3,226

ST. JOSEPH
Cattle Calves Hogs Sheep
Swift... 3,947 111 14,484 3,980
Armour... 3,548 42 8,214 1,521
Seltz... 1,463 ...
Others... 4,114 ... 3,096 ...
Totals* 13,067 153 25,784 5,501

*Do not include 104 cattle, 2 calves, 3,327 hogs and 2,216 sheep direct to packers.

SIOUX CITY
Cattle Calves Hogs Sheep
Armour... 2,614 ... 8,320 850
Swift... 3,329 ... 5,997 34
S. C. Dr... 4,456 ...
S.C. Dr... 10,441 ...
Pork... 1,367 ...
Baaklin... 178 ...
Butchers... 8,297 ... 16,484 1,087
Others... 4,114 ... 3,096 ...
Totals 20,741 ... 41,242 1,921

WICHITA
Cattle Calves Hogs Sheep
Cudahy... 917 ... 4,066 ...
Dunn... 101 ...
Dodd... 110 ... 342 ...
Excel... 850 ...
Armour... 587 ...
Swift... 1,603 ...
Harshman... 2,842 ...
Others... 1,259 ... 107 1,655
Totals 3,237 ... 4,575 6,887

OKLAHOMA CITY
Cattle Calves Hogs Sheep
Armour... 514 1 205 367
Wilson... 445 30 2,617 653
Others... 1,703 97 1,542 1,945
Totals* 2,662 134 4,364 2,965

*Do not include 986 cattle, 1 calf and 5,915 hogs direct to packers.

LOS ANGELES
Cattle Calves Hogs Sheep
Cudahy... 129 ...
Swift... 208 ...
Goldring... 445 ...
Atlas... 487 ...
Highland... 398 ...
Gr. West... 390 ...
Ideal... 151 ...
Star... 148 ...
United... 121 ... 97 ...
Clough'ty... 444 ...
Klub'kin... 108 66 ...
Others... 779 246 ...
Totals 3,125 312 670 ...

N. S. YARDS

Cattle Calves Hogs Sheep
Armour... 1,517 ... 6,779 ...
Hunter... 4,922 ...
Krey... 2,547 ...
Hell... 2,386 ...
Others... 12,169 ... 45,039 ...
Totals 13,686 ... 62,273 ...

DENVER
Cattle Calves Hogs Sheep
Armour... 296 ... 3,207 ...
Swift... 1,304 29 3,875 3,875
Cudahy... 700 12 4,603 ...
Wilson... 574 ... 1,807 ...
Others... 6,592 11 1,081 855
Totals 9,529 52 9,539 9,744

FORT WORTH
Cattle Calves Hogs Sheep
Armour... 260 306 1,539 7,474
Swift... 1,587 851 1,499 8,394
City... 215 ... 276 ...
Rosenthal... 184 20 55 329
Totals 2,196 1,177 2,969 16,197

CINCINNATI
Cattle Calves Hogs Sheep
Gall... 218 ...
Schlachter... 117 23 ...
Others... 2,660 731 10,366 172
Totals 2,777 734 10,366 390

TOTAL PACKER PURCHASES
Week ended May 9, 1959
Cattle... 150,005 156,474 145,024
Hogs... 315,685 311,721 238,452
Sheep... 65,409 78,495 93,094

CHICAGO HOG PURCHASES
Supplies of hogs purchased at Chicago, week ended Wed., May 13:
Week ended May 13
Packers' purch... 32,858 31,395
Shippers' purch... 17,181 16,321
Totals 50,039 47,716

CORN BELT DIRECT TRADING

Des Moines, May 13—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

BARROWS & GILTS:
U.S. No. 1, 200-220, \$15.40@16.55
U.S. No. 1, 220-240, 15.15@16.40
U.S. No. 2, 200-220, 15.40@16.25
U.S. No. 2, 220-240, 15.10@16.10
U.S. No. 2, 240-270, 14.65@15.90
U.S. No. 3, 200-220, 15.15@16.00
U.S. No. 3, 220-240, 14.85@15.85
U.S. No. 3, 240-270, 14.40@15.55
U.S. No. 3, 270-300, 13.90@15.10
U.S. No. 2-3, 270-300, 14.00@15.50
U.S. No. 1-3, 180-200, 14.25@16.15
U.S. No. 1-3, 200-220, 15.25@16.15
U.S. No. 1-3, 220-240, 14.95@16.00
U.S. No. 1-3, 240-270, 14.50@15.80
SOWS:
U.S. No. 1-3, 270-330, 13.25@14.65
U.S. No. 1-3, 330-400, 12.75@14.15
U.S. No. 1-3, 400-550, 10.75@13.25

Corn Belt hog receipts, as reported by the USDA:

| | This week est. | Last week actual | Last week year actual |
|--------|----------------|------------------|-----------------------|
| May 7 | 53,500 | 47,000 | 47,500 |
| May 8 | 37,500 | 33,000 | 37,500 |
| May 9 | 38,000 | 34,000 | 26,000 |
| May 11 | 84,000 | 77,000 | 48,000 |
| May 12 | 44,000 | 75,000 | 45,000 |
| May 13 | 50,000 | 59,000 | 65,000 |

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended May 9:

Cattle Calves Hogs Sheep
Salable... 126 15 ... 8,303
Total (incl. directs)... 1,632 155 15,651 8,395
Salable... 106 10 ...
Total (incl. directs)... 1,235 453 18,308 7,466

*Includes hogs at 31st Street.

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended May 9, 1959 (totals compared), as reported by the U. S. Department of Agriculture:

| | Cattle | Calves | Hogs | Sheep & Lambs |
|--|---------|--------|-----------|---------------|
| Boston, New York City Area ¹ | 12,281 | 9,697 | 46,991 | 27,712 |
| Baltimore, Philadelphia | 7,431 | 894 | 31,107 | 2,367 |
| Cinc., Cleve., Detroit, Indpls. | 17,905 | 4,888 | 112,018 | 14,804 |
| Chicago Area | 21,773 | 4,048 | 49,991 | 3,325 |
| St. Paul-Wis. Areas ² | 28,427 | 18,200 | 104,612 | 8,086 |
| St. Louis Area ³ | 10,230 | 1,932 | 85,266 | 13,500 |
| Sioux City-So. Dak. Area ⁴ | 19,239 | | 75,281 | 13,500 |
| Omaha Area ⁵ | 36,088 | 220 | 75,281 | 13,500 |
| Kansas City | 11,216 | | 32,215 | 25,363 |
| Iowa-So. Minnesota ⁶ | 31,347 | 6,667 | 254,687 | 25,363 |
| Louisville, Evansville, Nashville, Memphis | 6,576 | 4,360 | 57,771 | ... |
| Georgia-Florida-Alabama Areas ⁷ | 6,057 | 2,112 | 25,516 | ... |
| St. Joseph, Wichita, Okla. City | 17,902 | 947 | 44,291 | ... |
| Ft. Worth, Dallas, San Antonio | 9,687 | 4,888 | 17,848 | ... |
| Denver, Ogden, Salt Lake City | 19,305 | 267 | 14,673 | ... |
| Los Angeles-San Fran. Areas ⁸ | 21,057 | 2,085 | 26,906 | ... |
| Portland, Seattle, Spokane | 6,608 | 199 | 15,633 | ... |
| Grand totals | 282,800 | 62,304 | 1,077,243 | 221,282 |
| Totals same week 1958 | 284,455 | 77,439 | 979,171 | 246,862 |

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Lincoln and Fremont, Neb., and Glenwood, Iowa. ⁵Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁶Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville, and Tifton, Ga., Barstow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁷Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended May 2 compared with same week in 1958, as reported to the Provisioner by the Canadian Department of Agriculture:

| Stockyards | GOOD STEERS | | VEAL CALVES | | HOGS* | | LAMBS | |
|------------|-------------|---------|-------------|---------|---------|---------|---------|---------|
| | 1959 | 1958 | 1959 | 1958 | 1959 | 1958 | 1959 | 1958 |
| Toronto | \$23.00 | \$24.58 | \$34.00 | \$31.80 | \$24.00 | \$29.58 | \$24.00 | \$28.40 |
| Montreal | 24.55 | 24.10 | 28.50 | 25.50 | 24.40 | 28.70 | 24.00 | 21.00 |
| Winnipeg | 23.71 | 23.25 | 32.26 | 29.18 | 21.50 | 28.00 | 19.00 | 21.00 |
| Calgary | 22.70 | 22.55 | 27.70 | 24.60 | 20.60 | 26.54 | 17.70 | 20.00 |
| Edmonton | 21.90 | 21.90 | 27.00 | 26.00 | 20.75 | 27.25 | 18.00 | 22.30 |
| Lethbridge | 22.70 | 22.40 | 28.00 | 23.50 | 20.50 | 26.75 | 18.50 | 20.75 |
| Pr. Albert | 21.80 | 22.00 | 26.75 | 26.50 | 20.50 | 26.80 | ... | ... |
| Moose Jaw | 22.40 | 21.75 | 27.00 | 24.75 | 20.50 | 26.15 | 16.75 | ... |
| Saskatoon | 22.00 | 22.25 | 26.00 | 27.50 | 20.50 | 26.30 | 16.25 | ... |
| Regina | 22.25 | 21.65 | 30.00 | 24.50 | 20.50 | 26.50 | ... | ... |
| Vancouver | 23.00 | 23.00 | 28.00 | 28.00 | ... | 27.85 | ... | ... |

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended May 9:

| | Cattle | Calves | Hog |
|------------------------------|--------|--------|--------|
| Week ended May 9 | 1,500 | 830 | 15,500 |
| Week previous (six days) | 1,594 | 714 | 18,894 |
| Corresponding week last year | 2,379 | 802 | 14,504 |

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, May 12 were as follows:

CATTLE:
Steers, choice... \$28.50@30.50
Steers, good... 26.00@28.25
Heifers, good & ch... 25.50@29.00
Cows, util. & com'l... 18.75@20.50
Cows, can. & cut... 16.00@18.50
Bulls, util. & com'l... 20.50@22.75
VEALERS:
Good & choice... 30.00@33.00
Calves, gd. & ch... 25.00@29.00
BARROWS & GILTS:
U.S. No. 1, 180/220... 16.25@16.75
U.S. No. 3, 270/300... 14.00@14.50
U.S. No. 1-2, 180/200... 16.00@16.75
U.S. No. 1-2, 200/220... 16.00@16.75
U.S. No. 1-2, 220/240... 16.00@16.75
U.S. No. 2-3, 200/240... 15.25@15.50
U.S. No. 2-3, 240/270... 14.75@15.25
U.S. No. 2-3, 270/300... 14.50@14.75
U.S. No. 1-3, 180/240... 15.25@16.25
U.S. No. 1-3, 240/270... 15.00@15.50
SOWS, U.S. No. 1-3:
270/400 lbs... 13.00@14.25
400/500 lbs... 11.50@13.25
LAMBS:
Springs, ch. & pr... 25.25@25.50
Old crop, gd. & ch... 19.50@20.50

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, May 12 were as follows:

CATTLE:
Steers, choice... \$28.00@30.00
Steers, good... 27.00@29.00
Heifers, good & ch... 27.00@29.00
Heifers, stand... 24.00@26.00
Cows, util. & com'l... 19.00@22.00
Cows, can. & cut... 17.00@20.00
Bulls, util. & com'l... 22.50@23.50
VEALERS:
Choice... 35.00@40.00
Good & choice... 31.00@33.00
Calves, gd. & ch... 25.00@30.00
BARROWS & GILTS:
U.S. No. 1-3, 180/240... 16.75@17.00
U.S. No. 2-3, 180/240... 16.50@16.75
U.S. No. 2-3, 240/280... 16.00@16.50
SOWS, U.S. No. 1-3:
300/400 lbs... 12.75@13.00
400/600 lbs... 12.50@12.75
LAMBS:
Springs, gd. & ch... 24.50@25.00
Gd. & ch. (old crop) None qtd.

g the week
reported by

g
Show &
Lamb
107
991
018
901
612
286
247
261
215
087

771
816
291
848
073
906
033
243
171

St. Paul, Is.
Wis. Includes
Louis, Mo. In-
town, S. Dal.
Includes Al-
avenport, De.
Mason City
cludes Birmah-
etrie, Thomas-
la and Quincy,
isco, San Jose

MARKETS

grades of
markets in
pared with
oner by the

LAMBS

Good
Handyweights
1959 1960
1959 1960
\$24.00 \$25.00
19.00
19.00
17.70
18.00
18.50
16.75
16.25

stockyards
ifton, Ga.
led May 9:
Eggs
15.50
18.00
14.50

PRICES
VILLE

es at Louis-
y, May 13

Cwt.
\$28.00@30.00
27.00@28.00
27.00@28.00
24.00@26.00
19.00@22.00
17.00@20.00
12.50@15.50

35.00@40.00
31.00@35.00
25.00@30.00

8:
40 16.75@17.50
40 16.50@17.25
80 16.00@16.50

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended May 9, 1959, compared:

| CATTLE | | | |
|----------------|------------|------------|---------|
| | Week ended | Prev. week | Cor. |
| | May 9 | 1958 | |
| Chicago... | 19,084 | 20,342 | 23,375 |
| Kan. City... | 11,041 | 11,244 | 7,613 |
| Omaha... | 28,610 | 27,197 | 27,100 |
| N. S. Yards... | 15,686 | 13,401 | 6,822 |
| St. Joseph... | 12,244 | 11,711 | 10,108 |
| Sioux City... | 13,870 | 14,352 | 14,858 |
| Wichita... | 2,918 | 2,884 | 2,918 |
| N. York, Bost. | | | |
| Jer. City... | 12,261 | 9,734 | 14,409 |
| Ola. City... | 3,783 | 3,954 | 5,116 |
| Cincinnati... | 2,736 | 2,283 | 3,198 |
| Denver... | 11,034 | 10,391 | 13,873 |
| St. Paul... | 13,536 | 15,191 | 15,345 |
| Milwaukee... | 4,570 | 5,388 | 5,078 |
| Totals... | 149,973 | 154,070 | 148,813 |

| HOGS | | | |
|----------------|---------|---------|---------|
| Chicago... | 29,366 | 35,002 | 24,103 |
| Kan. City... | 17,917 | 15,556 | 14,199 |
| Omaha... | 49,166 | 49,910 | 46,556 |
| N. S. Yards... | 62,278 | 59,583 | 38,746 |
| St. Joseph... | 28,025 | 21,348 | 23,209 |
| Sioux City... | 42,115 | 44,013 | 27,764 |
| Wichita... | 11,909 | 10,589 | 11,304 |
| N. York, Bost. | | | |
| Jer. City... | 46,991 | 51,990 | 51,484 |
| Ola. City... | 10,279 | 9,420 | 8,807 |
| Cincinnati... | 10,700 | 12,404 | 9,982 |
| Denver... | 9,213 | 12,367 | 8,274 |
| St. Paul... | 34,079 | 38,369 | 28,473 |
| Milwaukee... | 4,845 | 4,604 | 3,941 |
| Totals... | 354,378 | 365,495 | 292,822 |

| SHEEP | | | |
|--|--------|---------|---------|
| Chicago... | 2,398 | 1,327 | 1,871 |
| Kan. City... | 8,032 | 6,205 | 10,818 |
| Omaha... | 9,981 | 13,962 | 11,111 |
| N. S. Yards... | 1,892 | 1,511 | |
| St. Joseph... | 7,717 | 11,944 | 8,066 |
| Sioux City... | 2,354 | 2,568 | 1,903 |
| Wichita... | | | 2,561 |
| N. York, Bost. | | | |
| Jer. City... | 37,782 | 32,995 | 34,513 |
| Ola. City... | 2,965 | 2,927 | 5,586 |
| Cincinnati... | 406 | 565 | 385 |
| Denver... | 17,485 | 33,875 | 20,756 |
| St. Paul... | 2,699 | 2,095 | 4,601 |
| Milwaukee... | 273 | 344 | 507 |
| Totals... | 92,092 | 110,699 | 104,189 |
| *Cattle and calves. | | | |
| †Federally inspected slaughter, including directs. | | | |
| *Stockyards sales for local slaughter. (Stockyards receipts for local slaughter, including directs.) | | | |

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Tuesday, May 12 were as follows:

| CATTLE | | Cwt. |
|-----------------------|-------|---------------|
| Steers, choice | | \$28.00@30.50 |
| Steers, good | | 26.00@28.00 |
| Heifers, gd. & ch. | | 25.50@28.00 |
| Cows, util. & com'l. | | 18.50@21.50 |
| Cows, can. & cut. | | 16.00@19.50 |
| Bulls, util. & com'l. | | 22.00@25.00 |
| Bulls, cutter | | 20.00@23.00 |

| VEALERS: | | Cwt. |
|---------------|-------|-------------|
| Stand. & gd. | | 35.00@36.50 |
| Good & choice | | 30.00@36.00 |
| Stand. & gd. | | 26.00@30.00 |

| BARROWS & GILTS: | | Cwt. |
|------------------------|-------------|------|
| U.S. No. 1, 200/220. | None qtd. | |
| U.S. No. 3, 200/220. | 16.00@16.15 | |
| U.S. No. 3, 220/240. | 16.00@16.15 | |
| U.S. No. 3, 240/270. | 15.25@15.75 | |
| U.S. No. 3, 270/300. | 14.75@15.25 | |
| U.S. No. 1-2, 180/200. | 16.85@17.00 | |
| U.S. No. 1-2, 200/220. | 16.85@17.00 | |
| U.S. No. 1-2, 220/240. | 16.25@16.85 | |
| U.S. No. 2-3, 200/220. | 16.25@16.50 | |
| U.S. No. 2-3, 220/240. | 16.00@16.50 | |
| U.S. No. 2-3, 240/270. | 15.50@15.85 | |
| U.S. No. 2-3, 270/300. | 15.00@15.50 | |
| U.S. No. 1-3, 180/200. | 16.85@17.00 | |
| U.S. No. 1-3, 200/220. | 16.85@17.00 | |
| U.S. No. 1-3, 220/240. | 16.00@16.75 | |
| U.S. No. 1-3, 240/270. | 15.50@16.15 | |

| SOWS, U.S. No. 1-3: | | Cwt. |
|---------------------|-------|-------------|
| 270/330 lbs. | | 13.75@14.50 |
| 330/400 lbs. | | 13.00@13.75 |
| 400/500 lbs. | | 11.75@12.75 |

| LAMBS: | | Cwt. |
|---------------------|-------|-------------|
| Springs, gd. & ch. | | 23.00@25.00 |
| Old chop, gd. & ch. | | 20.00@22.50 |

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

| RECEIPTS | | | |
|--|--------|--------|--------|
| | Cattle | Calves | Hogs |
| May 7 | 1,230 | 35 | 12,372 |
| May 8 | 500 | 24 | 9,153 |
| May 9 | 47 | ... | 907 |
| May 11 | 20,397 | 54 | 11,736 |
| May 12 | 6,500 | 100 | 15,000 |
| May 13 | 17,000 | 100 | 10,000 |
| Week so far | 43,597 | 254 | 86,736 |
| Wk. ago | 39,889 | 177 | 83,392 |
| Yr. ago | 46,597 | 373 | 26,711 |
| May 13 | 17,000 | 100 | 10,000 |
| *Including 200 cattle, 5,000 hogs and 1,000 sheep direct to packers. | | | |

| SHIPMENTS | | | |
|-------------|--------|------|-------|
| | Cattle | Hogs | Sheep |
| May 7 | 3,950 | 22 | 4,086 |
| May 8 | 1,034 | 72 | 3,080 |
| May 9 | 120 | ... | 1,098 |
| May 11 | 5,562 | ... | 2,983 |
| May 12 | 4,500 | ... | 3,000 |
| May 13 | 8,500 | ... | 2,000 |
| Week so far | 18,552 | ... | 7,983 |
| Wk. ago | 18,194 | ... | 7,566 |
| Yr. ago | 18,681 | ... | 6,566 |

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, May 8, with comparisons:

| CATTLE | | | |
|---------------|---------|---------|---------|
| | Cattle | Hogs | Sheep |
| Week to date | 215,300 | 248,400 | 88,200 |
| Previous week | 221,000 | 351,900 | 97,400 |
| Same wk. 1958 | 206,600 | 287,800 | 109,500 |

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended May 8: Cattle Calves Hogs Sheep

| | | | | |
|-----------|-------|-----|-------|-------|
| Los Ang. | 4,300 | 725 | 680 | 440 |
| N. P.land | 1,775 | 280 | 2,700 | 1,450 |
| Stockton | 1,225 | 450 | 775 | 1,475 |

CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended May 2:

| CATTLE | | | |
|----------------|------------|-----------|--|
| | Week ended | Same week | |
| | May 2 | 1958 | |
| Western Canada | 16,828 | 17,418 | |
| Eastern Canada | 17,190 | 18,501 | |
| Totals | 34,018 | 35,919 | |

| HOGS | | | |
|--------------------------|---------|---------|--|
| Western Canada | 83,261 | 53,083 | |
| Eastern Canada | 85,398 | 51,097 | |
| Totals | 168,599 | 104,190 | |
| All hog carcasses graded | 178,841 | 113,095 | |

| SHEEP | | | |
|----------------|-------|-------|--|
| Western Canada | 1,995 | 2,580 | |
| Eastern Canada | 2,150 | 2,508 | |
| Totals | 4,145 | 5,088 | |

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Tuesday, May 12 were as follows:

| CATTLE: | | Cwt. |
|-----------------------|-------|-------------|
| Steer, prime | | None qtd. |
| Steers, choice | | 28.00@30.75 |
| Steers, good | | 25.50@28.00 |
| Heifers, ch. & pr. | | 27.25@29.50 |
| Heifers, good | | 25.00@27.50 |
| Cows, util. & com'l. | | 19.00@21.50 |
| Cows, can. & cut. | | 15.50@18.50 |
| Bulls, util. & com'l. | | 21.50@23.50 |
| Bulls, cutter | | 20.00@22.00 |

| BARROWS & GILTS: | | Cwt. |
|------------------------|-------|-------------|
| U.S. No. 1, 180/240. | | 15.75@16.50 |
| U.S. No. 2, 180/240. | | 15.50@16.25 |
| U.S. No. 2, 240/270. | | 15.00@15.75 |
| U.S. No. 3, 200/240. | | 15.50@15.75 |
| U.S. No. 3, 240/270. | | 14.75@15.25 |
| U.S. No. 3, 270/300. | | 14.00@14.75 |
| U.S. No. 2-3, 200/240. | | 15.50@15.75 |
| U.S. No. 2-3, 240/300. | | 14.25@15.50 |
| U.S. No. 1-3, 180/240. | | 15.50@16.00 |
| U.S. No. 1-3, 240/270. | | 14.75@15.50 |

| SOWS, U.S. No. 1-3: | | Cwt. |
|---------------------|-------|-------------|
| 270/330 lbs. | | 13.75@14.50 |
| 330/400 lbs. | | 13.00@13.75 |
| 400/500 lbs. | | 11.75@12.75 |

| LAMBS: | | Cwt. |
|---------------------|-------|-------------|
| Springs, gd. & ch. | | 25.00 only |
| Old chop, gd. & ch. | | 21.00@23.00 |

LIVESTOCK PRICES AT LEADING MARKETS

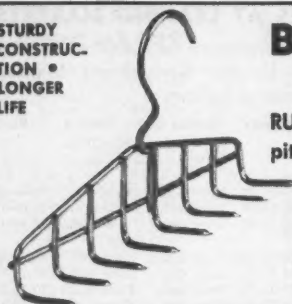
Livestock prices at five western markets on Tuesday, May 12 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

| | N.S. Yds. | Chicago | Kansas City | Omaha | St. Paul |
|------------------|------------------|---------------|---------------|---------------|---------------|
| HOGS: | | | | | |
| BARROWS & GILTS: | | | | | |
| U.S. No. 1: | | | | | |
| 180-200 A | .. \$16.50-16.75 | \$16.00-17.25 | None qtd. | None qtd. | None qtd. |
| 200-220 B | .. 16.50-16.75 | 16.05-17.25 | None qtd. | None qtd. | \$16.00-16.75 |
| 220-240 C | .. None qtd. | 15.85-17.00 | None qtd. | None qtd. | 16.00-16.75 |
| U.S. No. 2: | | | | | |
| 180-200 D | .. None qtd. | 16.00-16.85 | None qtd. | None qtd. | None qtd. |
| 200-220 E | .. None qtd. | 16.35-16.85 | None qtd. | None qtd. | 15.75-16.50 |
| 220-240 F | .. None qtd. | 15.75-16.75 | None qtd. | None qtd. | 15.75-16.50 |
| 240-270 G | .. None qtd. | 15.35-15.75 | None qtd. | None qtd. | 15.50-16.50 |
| U.S. No. 3: | | | | | |
| 200-220 H | .. 15.75-16.00 | 15.75-16.00 | None qtd. | None qtd. | None qtd. |
| 220-240 J | .. 15.25-16.00 | 15.35-15.90 | None qtd. | None qtd. | None qtd. |
| 240-270 K | .. 14.75-15.50 | 15.00-15.50 | None qtd. | None qtd. | None qtd. |
| 270-300 L | .. 14.50-15.25 | 14.50-15.15 | \$14.50-15.00 | None qtd. | None qtd. |
| U.S. No. 1-2: | | | | | |
| 180-200 M | .. 16.25-16.75 | 16.00-16.85 | None qtd. | None qtd. | 15.25-16.50 |
| 200-220 N | .. 16.25-16.75 | 16.40-16.85 | 15.85-16.25 | \$16.00-16.75 | 16.00-16.50 |
| 220-240 P | .. 16.00-16.50 | 15.85-16.75 | 15.85-16.25 | 16.00-16.50 | 16.00-16.50 |
| U.S. No. 2-3: | | | | | |
| 200-220 Q | .. 15.75-16.25 | 16.00-16.50 | 15.25-15.50 | 15.50-16.00 | 15.50-15.75 |
| 220-240 R | .. 15.50-16.25 | 15.50-16.25 | 15.25-15.50 | 15.25-16.00 | 15.25-15.75 |
| 240-270 S | .. 14.75-16.00 | 15.15-15.65 | 14.75-15.25 | 14.50-15.75 | 14.75-15.75 |
| 270-300 T | .. 14.50-15.25 | 14.75-15.25 | None qtd. | 13.75-14.75 | 14.50-15.25 |
| U.S. No. 1-2-3: | | | | | |
| 180-200 V | .. 16.00-16.50 | 15.75-16.65 | 15.25-15.75 | 15.25-16.00 | 15.25-15.75 |
| 200-220 W | .. 15.75-16.50 | 16.40-16.85 | 15.50-15.85 | 15.75-16.50 | 15.50-15.75 |
| 220-240 X | .. 15.50-16.50 | 15.75-16.50 | 15.25-15.85 | 15.50-16.50 | 15.50-15.75 |
| 240-270 Y | .. 15.00-16.00 | 15.40-15.85 | 15.00-15.50 | 15.25-16.25 | None qtd. |
| SOWS: | | | | | |
| U.S. No. 1-2-3: | | | | | |
| 180-270 HB | .. 14.25-14.50 | None qtd. | None qtd. | None qtd. | None qtd. |
| 270-330 HD | .. 14.00-14.50 | 13.75-14.50 | 13.00-13.50 | 13.50-14.00 | 14.25-15.00 |
| 330-400 HF | .. 13.00-14.50 | 13.00-14.50 | 12.50-13.25 | 12.50-13.75 | 13.00-14.50 |
| 400-550 HG | .. 12.00-13.25 | 11.75-13.00 | 11.25-12.75 | 11.50-12.75 | 11.50-13.25 |

SLAUGHTER CATTLE & CALVES:

| STEERS: | | | | | | |
|-----------|------|-------------|------|-------------|-------------|-------------|
| Prime: | | | | | | |
| 700-900 | lbs. | None | qtd. | 31.50-33.50 | None | qtd. |
| 900-1100 | lbs. | None | qtd. | 32.00-34.25 | None | qtd. |
| 1100-1300 | lbs. | None | qtd. | 32.50-35.00 | None | qtd. |
| 1300-1500 | lbs. | None | qtd. | 32.50-35.00 | None | qtd. |
| Choice: | | | | | | |
| 700-900 | lbs. | 28.50-31.50 | | 28.50-32.00 | 27.75-31.00 | None qtd. |
| 900-1100 | lbs. | 28.75-31.50 | | 28.75-32.00 | 28.00-31.00 | 27.50-31.00 |
| 1100-1300 | lbs. | 28.75-31.50 | | 28.75-32.50 | 28.00-31.00 | 27.50-31.00 |
| 1300-1500 | lbs. | 28.50-31.50 | | 28.75-32.50 | 27.75-31.00 | 27.50-31.00 |
| Good: | | | | | | |
| 700-900 | lbs. | 26.75-28.75 | | 26.25-28.75 | 26.00-28.00 | 25.50-28.00 |
| 900-1100 | lbs. | 26.75-28.75 | | 26.50-28.75 | 26.00-28.00 | 25.50-28.00 |
| 1100-1300 | lbs. | 26.75-28.75 | | 26.50-28.75 | 26.00-28.00 | 25.50-28.00 |

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TION •
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STAINLESS STEEL 18% CHROME
8% NICKEL

RUGGED—will not
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OTHER STAINLESS STEEL PRODUCTS AVAILABLE INCLUDING

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SPREADERS SKIRT HOOKS . . .
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CAIumet 5-8830

INDUSTRIAL'S controlled AIR-CONDITIONED SMOKEHOUSES

- UNIFORM
- ONE OPERATION
- AUTOMATIC
- ECONOMICAL



See page
1/in

Industrial's Air Con-
ditioned Smokehouses
provide smoking, cook-
ing and showering in
ONE OPERATION. Auto-
matically controlled
temperature and hu-
midity. NEW DESIGN
increases production
33%.
This means low op-
erating cost.



INDUSTRIAL AIR CONDITIONING SYSTEMS, Inc.

1883 West Fullerton Ave.

Chicago 14, Ill.

what price for a life?

There can be no price tag
on a human life. Yet the
dollars you give to conquer
cancer may help save
not one, but a thousand
lives. Cancer threatens
all of us. Give generously.

Guard your family—
fight cancer with a
checkup and a check

AMERICAN CANCER SOCIETY

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tion Wanted," special rate; minimum 20
words, \$3.50; additional words, 20c each.

Count address or box numbers as 8
words. Headlines, 75c extra. Listing ad-
vertisements, 75c per line. Displayed,
\$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified
Advertisements Will Be Inserted Over a Blind Box Number.

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PLEASE REMIT WITH ORDER

POSITION WANTED

MANAGER or GENERAL SUPERINTENDENT
Thorough knowledge of all phases of plant op-
eration. Know sausage, modern curing, processing,
packaging, costs, yields, employee relations, new
product development and plant layout. Have
good record and references. W-196, THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL MANAGER

Assume executive position with small packer
who wishes to expand. College background, trade
experience, well qualified to assume direction of
firm. Will relocate in southern or western state.
W-198, THE NATIONAL PROVISIONER, 15
W. Huron St., Chicago 10, Ill.

SALESMAN: Thoroughly experienced, complete
line heavy institutional also wholesale experience,
desires connection with progressive outfit. W-207,
THE NATIONAL PROVISIONER, 527 Madison
Ave., New York 22, N. Y.

GENERAL MANAGER: 11 years' experience in
full line packinghouse operation, with proven
ability to solve packinghouse problems. Call or
write: Martin Macdonald, 134 S. Alvaris St.,
Henderson, Ky. Phone VA-6-4022.

PRODUCTION SUPERINTENDENT: Experienced:
sausage, curing smoked meats and packaging ma-
terials. Know yields, and costs. Married, two chil-
dren, college education. W-199 THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN: Meat canning plant. 8 years' expe-
rience. Labeling, shipping and cleanup. Age 46 years.
Can give references. W-200, THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

VETERINARIAN: Desires position with small
plant having city inspection. References furnished.
W-202, THE NATIONAL PROVISIONER, 15
W. Huron St., Chicago 10, Ill.

POSITION WANTED

WANTED: Chance at earned partnership some-
where in the southeast, if you would consider such
affiliation on trial basis, don't pass this up. Have
excellent foundation for support of such proposal.
W-208, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

PLANT ENGINEER: Chief master mechanic.
Graduate, licensed professionally and in the
trades. Refrigeration, power plant, chief master
electrician. W-209, THE NATIONAL PROVI-
SIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT TO OWNER: Sausage supervisor,
hams and smoked meats. Delicatessen, kill and
cut. Southern California preferred. W-210, THE
NATIONAL PROVISIONER, 15 W. Huron St.,
Chicago 10, Ill.

HELP WANTED

CONTROLLER

Growing U. S. D. A. inspected midwestern
packer offers excellent career in top fi-
nancial position reporting to the pres-
ident. Requirements are:

- Successful controllership experience in
company or major division.
- Broad knowledge of Finance and Con-
trol functions including forecasting,
budgeting and reporting.
- Management viewpoint and high de-
gree of initiative and leadership ability.

Replies will be treated in strict con-
fidence and should include education, busi-
ness experience and present compensa-
tion.

Write to Box W-211, THE NATIONAL
PROVISIONER 15 W. Huron St., Chicago
10, Ill.

HELP WANTED

**WANTED: ASSISTANT GENERAL PRODUCTION
SUPERINTENDENT** for packinghouse. Full line
operation. Medium size with federal inspection
located in northern Ohio. Prefer man with some
industrial engineering background and enough for-
mal education to become a future general pro-
duction superintendent. W-171, THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10,
Ill.

CATTLE BUYER

EXCELLENT OPPORTUNITY: For experienced
cattle buyer. Progressive, mid-western packer of-
fers good salary, unusual bonus and other fringe
benefits. Must be experienced at farm and auc-
tion buying, familiar with yields on all grades
of cattle. Send full details in strict confidence
to Box W-201, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Thoroughly experienced man
to assist head of busy sausage department of
progressive mid-western packer. We offer an
unusual opportunity for a lifetime career with an
excellent salary and fringe benefits. Reply in con-
fidence to Box W-203, THE NATIONAL PROVI-
SIONER, 15 W. Huron St., Chicago 10, Ill.

DISTRIBUTORS WANTED: To sell famous brand
Solingen packinghouse and butcher knives, stan-
dard. Exclusive territories. Exceptional profit. W-
204, THE NATIONAL PROVISIONER, 527 Madison
Ave., New York 22, N. Y.

FROZEN MEATS: Experienced man in frozen
meat products field capable of handling quality
control and new product development with one of
the country's leading packers of frozen meat
products. First reply should give complete infor-
mation regarding experience and salary desired.
W-180, THE NATIONAL PROVISIONER, 527
Madison Ave., New York 22, N. Y.

AMMONIA REFRIGERATION MECHANIC: Qual-
ified experienced man to take complete charge.
Write GUS GLASER MEATS, INC., 2400 Fifth
Avenue South, Fort Dodge, Iowa.

CLASSIFIED ADVERTISING

HELP WANTED

SALES MANAGER
SALESMAN WANTED: By a leading Chicago food additive house. Must be thoroughly experienced in the field. Only high caliber man with outstanding record considered for this important assignment. All replies held in strict confidence. Write Box 218, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHICAGO AREA SALESMAN
TO SELL SEASONINGS: Spices, cures, binders, emulsifiers, caseinate, phosphates, sauces, tenderizers, etc. We will only consider clean-cut, aggressive, ambitious person with proven sales ability. Write Kadison Laboratories, 703 W. Root St., Chicago 9, Ill.

HELP WANTED: Man to take charge of rendering department. Will be working foreman, slaughtering 500 to 700 cattle a week, plus small local pick-up. Grow with organization. W-216, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

BEEF MAN—FOR WHOLESALE OPERATION. Sales and production. Write to Box W-192, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. with complete resume of past experience.

WANTED: Man experienced in refrigeration and air conditioning, mechanical drawing. Box 55, Ames Avenue Station, Omaha, Nebr.

SAUSAGE SUPERINTENDENT
Experienced man age 30 to 45, capable of managing formulation, cost and production of sausage department for west packer. Industrial engineering or food technology background helpful. Salary \$15,000 to \$20,000. Write to Box W-212, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROVISION SALESMAN
Additional sales help needed in our provision department because we have increased our pork operation 40%. Give age and experience in first letter. Brokers need not apply. W-213, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN
Medium sized midwestern plant located in Ohio needs a man thoroughly experienced in producing quality merchandise. Weekly production approximately 35,000 to 40,000 pounds. State qualifications and experience. W-214, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT
New York City packer has an opening for an experienced man. Must have thorough knowledge S.C., boiled ham, processing and sausage manufacturing. Reply in confidence. Top salary for top man. W-215, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EQUIPMENT WANTED

WANTED: "ROTCLEAVER" frozen meat shredder in good condition. Also Buffalo Model 600 Rotary Meat Cutter. EW-204, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

PLANTS FOR SALE AND RENT

GOVERNMENT INSPECTED WHOLESALE MEAT PLANT

In Brooklyn, N. Y. wholesale market area. 3 coolers, basement, main floor and second floor, 100 x 25. Ideally situated on corner along railroad siding with loading platforms in front and back.

FR-94, THE NATIONAL PROVISIONER
527 Madison Ave., New York 22, N. Y.

SMALL MEAT PACKING PLANT: In eastern Pennsylvania. 1958 sales over \$1,000,000. 90 slaughter room, sausage kitchen, curing cellar, garage and parking lot. Four (4) retail outlets. 3 story apartment house.—28 rooms and 2 story apartment house—15 rooms. FR-182, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

PALO ALTO, CALIFORNIA

Modern meat processing plant, completely equipped. SELL OR LEASE. 11,000 sq. ft. concrete and steel building only two years old. 7,600 ft. refrigerated area. Office. Loading dock for 5 trucks. Hangs 250 cattle. Price \$269,000. RENAULT & HANLEY, 349 El Camino Real, Menlo Park, California. Phone DA 3-0202.

PACKINGHOUSE: Modern building and equipment. Freezer storage, quick freeze room, coolers, tiled smoke houses and living quarters. FR-219, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EQUIPMENT FOR SALE

REBUILT MITTS MERRILL CRUSHER

Type 15 C.R.E.—wt. 4,000 lbs. H.P. Min. 50—Max. 100—speed 1100 RPM.—No motor. Price \$900.00 F.O.B. Indianapolis. John Wachtel Corp., 700 West Southern Ave., Indianapolis 6, Ind. Phone State 4-4486.

FOR SALE: One Boss knocking pen. Like-new condition. Half of new cost, \$650 F.O.B. Pennsylvania. FR-197, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: HOLLYMATIC PATTY MACHINE #52 model. 3 plates. Factory reconditioned. \$450.00 Des Moines. FR-205, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

FINNED TUBING WANTED: For refrigeration. 8 FOOT LENGTHS or 16 FOOT LENGTHS. NAT ROMANOFF, 441 West 13th Street, New York 14, N.Y. Telephone OREGON 5-3600, New York City, N. Y.

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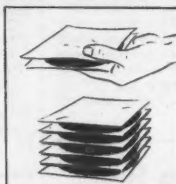
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